Famous Candies
from the kitchen of
Mrs. Sunny Jim Walters

Loveland June 1990
Rollin Squares Camp out at
Riverview Campground.

Famous Candies from the kitchen of Mrs. Sunny Jim Walters

by

Mrs. Sunny Jim Walters
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Cover:

The drawing of the traditional Candy Maker's Copper Kettle on the cover was taken from a kettle used by Sunny Jim for many years.

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This book is dedicated to my late husband, Sunny Jim Walters. During 30 years in the candy business in Joplin, Missouri, he was known as the "Hard Candy King" of the Ozarks. He was a master candy maker regardless of what area he worked in. He could work in any altitude. To him candy making was not a job or work. It was an art and he loved every minute of it. A customer once told me, "You must put love into your work or you cannot be a success." This was certainly true of Sunny Jim. After retirement, he never quit longing to pick up that copper kettle or grip that wooden stirring paddle. He passed away September 22, 1976. Our last ten years in the retail candy business was in beautiful Colorado, where we closed part of the winter. Even though he enjoyed this vacation, he could hardly wait to start making candy in the spring. To all of our many customers who helped make our shop a success, thank you.

—Mrs. Sunny Jim Walters (Edna)

"Good Candy is like good home cooking———if you don't put the stuff in it you just haven't got it. Next to good ingredients it takes a lot of know how."

—Sunny Jim Walters

Candy Makers were affectionately known to each other as "Sugar Heads".

Origin of Candy Makers Dates Back To Moulds and Sugar

A mould is a pattern into which liquid is poured and receives its form. From information gathered from the Candy Journal, cake moulds were developed in Rome, where elaborate moulds developed. In the ruins of Pompeii, moulds in the forms of shells, rabbits, pigs, and chickens were found. If the Romans or Greeks indulged in sweets, it was probably in the form of cakes with fruits and nuts, with honey still the sweetening agent. Sugar Cane originated in either northeast India or the South Pacific, and was introduced to the Mediterranian countries from Persia by the Arabs. Around the 14th century, A.D., confection manufacturing was shifted from Egypt to the Northern Italian cities of Pisa, Venice and Genoa. As a commercial product it was first used by Apothecaries to disguise the taste of bitter medieval medicine. By the 16th century, confectioners, known as bakers at this period in history, were moulding many kinds of sweetmeats and candy by hand. Elaborate centerpieces were moulded from sugar for the tables of the royalty. One such item (a replica of the palace) still remains on display in the library of the Blenheim Palace near Oxfordshire, England. This is the birthplace and home of Winston Churchill. It was a real thrill for me to see this. Development of machinery for candy took place in the later part of the 18th century, with England leading the way, then France and Germany. Continental candy makers became creative and made elaborate candy moulds and fancy subjects for decorating for all holiday seasons. Today moulds are still used in the industry for cast candy, hard candy and chocolates. To most people today, sugar is an item that has been here forever.

How Candy Makers Learned Their Trade

Many trades are lost today and the Art of Making Old Time Candy of all kinds is one of them. Only those who have been fortunate enough to have had the trade secrets passed to them will be among the few to master the "Copper Kettle" from raw material to the finished product. Mass production has destroyed "the old ways". It is my desire that this book will put you in that class, although many things are impossible to include. Candy makers had little simple things they did to make their candy better, and you could watch them for hours and never see what it was they did. They often just turned around when adding something, and their fellow workmen never saw what they did.

One of the questions asked the most times was, "How did you get started?" Because of the need to work, Sunny Jim went to work at a very young age. His first job was in a meat packing house. The fear of the grease pits, the slippery floors and the sight of blood made him decide work must be more desirable some place else. Not only did he find another job more pleasant, but sweeter. This sturdy, muscular, broad shouldered boy with a grin from dimple to dimple was told by the superintendant of a candy factory, "'Sunny Jim', you have the job." From that moment on he was known by his fellow workers by that name, because of his good nature and smile. For weeks he swept the floor, arrived early in the morning to help build the coke fires that were used for cooking, and to help get everything ready for the candy makers. All of these men were his superiors and his ideal and he hoped to be like the best. Then the big day finally came. He was given the job of being a "Batch Rider". Huge eighty pound batches of hot, high cooked syrup were poured onto thick, honed, rock slabs to be cooled down to plastic form, then striped and spun into beautiful stick candy on long tables by the candy makers. Each batch had to be flattened and worked while on the slab, over and over until just the proper temperature. The "Batch Rider" did this by putting a greased canvas cloth on the partially cooled candy, then sitting on it and with all his might and weight, scooting back and forth to flatten it. Then he would jump off, fold the candy again and repeat the "scooting act", over and over. Next came the thrill of being a table boy — helping to bring the batch to the table and learning to roll the stick candy that had been perfectly striped by the candy maker. Just close your eyes and envision these master tradesmen teaching these young boys, passing on little secrets, trying to make their helper better than the one on the table near by. The thrill of learning to stripe a batch was followed by learning to pull out or "spin" a batch into stick candy. All stick candy in those days was sold to the grocerman by the pound who in turn sold it by the piece. The candy maker had to learn to spin the sticks, so when cut, would weigh, for example, ten to the pound, forty to the pound or fifty to the pound, etc., so the grocer could obtain the correct profit. The candy maker learned to size these sticks by hand and each took pride in his ability to be correct. Every phase of candy making had its own department and master workers — some just working, others learning and dreaming of being the best someday. And so, when the day came that Sunny Jim felt the urge to go on to another town and a new job to continue learning, the same superintendant who hired him gave him

this advice "Go ahead — take the job, but remember, you are far from being a real candy maker. Take my advice — if you only make one pound of candy, make a good pound — don't make a thousand pounds of scrap." With this advice, he continued to work in all areas and altitudes to learn and become one of the best known in his trade.

Education comes to us in many ways. Although many of the old time opportunities are gone, thousands more exist. We must make up our own mind to not leave a stone unturned. Everyone for whom we work offers us an opportunity to learn.

Interesting Roles That Candy Has Played During World History

The following collection of interesting facts about candy and its history were gathered during our forty years in the retail candy business, during which time I kept a scrapbook. I do not claim any credit for originality. I used many sources, but mostly stories handed down by candy makers, salesmen who called on us selling flavors, chocolate, boxes, or through our Candy Industry Magazine.

Take the name, Praline, which originated with a cook of the Marshal dePlesis, whose name was Pralines. When he would go from New Orleans back to Europe he always brought home some sugar covered pecans or patties. His New Orleans cook vowed to make them better and she did. She named them pralines.

Germany had Marzipan and the French seem to have invented the Jordan Almond. In Italy, people wore masks to carnivals because "confetti" was small hard sugar plums that could easily black an eye when thrown. The American version is the tiny decorative candies found in bottles at the local grocers

Accident played its part in the development of candy. Peanut Brittle was entirely the result of an accident — a happy one most people would say About 1890 a New England woman, whose name has been forgotten, was making peanut taffy in her kitchen. The candy was cooking when she discovered she had not put the cream of tartar into the mixture, so before pouring it out, she grabbed a bottle which she thought contained cream of tartar and poured some in the peanut taffy and stirred it good, but the bottle really contained baking soda and the candy came out harder and crisper with little puffed up ridges all over it. Peanut Brittle has been popular ever since.

Fudge was another mistake — merely a batch of Philadelphia caramels gone wrong. "The Hard Candy Maker", tasting the finely cyrstalized "short" non-chewy substance cried, "Fudge! Nonsense! Bah!". He decided to put it out to sell and call it "Fudge", which is really a slang word. He thereby put a new and magic word into American candy cookbooks and everyone's kitchen.

"Marshmallows" have little resemblence to the 15th century originals. They were then made from the dried and powdered root of the mallow, a beautiful flowering plant which grew in the marshlands of Egypt. Hence, the name Marshmallows.

Salt Water Taffy was merely candy kisses, sold in a little shop on the Boardwalk of Atlantic City when a storm came in and high winds splashed salt water over the wrapped kisses before the owner could cover them. The next day he put up a sign saying, "Salt Water Kisses" for sale. Another magic word was given to the candy business.

Important Tips and Information

These formulae are scaled down for home use and are identical to those we used throughout our years in the candy business in both Missouri and Colorado. This is the reason for two different degrees in cooking. Missouri is an average of 700 feet in altitude and most of the front range is mile high altitude. Should you happen to live at a lower altitude or sea level, raise your degree for cooking one more. Any place in between the 700 and 5,000 foot mark, I would suggest you judge accordingly. Most people living above 5,000 feet altitude are used to adjusting all recipes and degrees for cooking. Candies are more difficult to cook in higher altitude, but I feel you can do it by lowering your degree and also add more liquid when cooking so the sugar will be thoroughly dissolved before reaching the right degree.

Because there are a few items you may not be able to purchase, I have substituted what you can use and how to use it. In doing this in my own kitchen I have found this to be satisfactory.

It is possible to test by hand, but raw materials are too expensive to take this chance. Without a proper knowledge of sugar, your mistakes will soon pay for a good thermometer. I have found the best one available is the Taylor brand, which you will find in hardware or department stores. Be sure to buy the one that says for candies, jellies, etc. Should the mercury ever separate, draw it together with a piece of dry ice.

A scale is another thing you should have. Because we weighed our raw material, I have scaled these down by weight. You can be more sure this way. However, 2¼ cups of cane sugar is equal to one pound and 2 cups of packed brown sugar is usually one pound. Other items are usually bought by weight, so you shouldn't have a problem. Weigh your raw material in the pan you plan to cook it in, allowing for the weight of the pan.

We always poured our candies onto honed stone tables. At home I have a piece of marble 24 x 27 inches, one inch thick. It works great for these small batches. If you do not have a marble slab, you will note that I have suggested using pans or a bread board covered with heavy foil.

In a number of pieces where we always used a Cocoanut butter for the base, I find a good vegetable shortening works fine. I substitute white Crisco and in some instances 100% corn oil margerine.

Always look over any nuts for shells or bad pieces. Spreading them out on a white cloth or paper is the best and easiest way to do this.

Have all raw materials room temperature. Cold nuts put into a hot batch will chill it, making it almost impossible to stir them through.

You are working in a small area in your kitchen and remember, when pouring hot syrups onto a flat small area, pour slowly to allow the edges to chill a little so it won't run off.

Be sure to follow the chocolate instructions. Read thoroughly. This will save you time and raw material.

If you use paste colors for your candies you will be able to add it to your batch before you pour it out or on the hot syrup after pouring, then knead it in. But if you use liquid color be sure to add it before your candy has reached the correct temperature or you will reduce the temperature.

Any time you make a fruit flavored candy add a few sprinkles of powdered citric acid along with your flavor. This will give you a better fruit flavor

There are pages in the back for you to make notes about the candies you make. Keep a record of the amount of flavor you used and if you would like more or less.

Invert Sugar

(also Known as Nulomoline)

Most candy makers buy this through supply houses, but Sunny Jim always made his own, so I will give you this recipe that you will be needing in some of the candy formulae I have included. It keeps well in a closed jar. Do not refrigerate. Certain types of candy need to retain their moisture content and Invert sugar does this.

1 pound white sugar
1/8 tsp. of powdered citric acid
(be sure it is powdered. If not, dissolve it in a little water before using)
3/4 cup of water to start your batch

Cook this to 232 degrees for mile high altitude and 238 for Missouri or lower

Store in a container and use as needed This will look like syrup and does not need to be refrigerated.

Citric Acid Solution

This keeps indefinitely and you can make up any quantity.

Dissolve one ounce of powdered citric acid in one ounce of water. Keep in a closed glass jar Citric acid is avaliable at drug stores.

Marshmallow Cream

(known to candy makers as Mazetta)

1/2 pound corn syrup
1/2 pound sugar
½ ~~3/4~~ cup of water
2 large egg whites

In a separate pan put another 1/2 pound of corn syrup.

Mix together the first ½ pound of corn syrup, sugar and water. Put the extra ½ pound of corn syrup over very low heat that will warm it enough for easy pouring.

Cook the first mixture to 232 degrees for mile high altitude and for Missouri or lower altitude 236 degrees. While your candy is cooking, beat the two egg whites until dry and fluffy. As soon as your batch reaches the correct degree, take it from the fire and pour the warm raw syrup into it and stir well. Add this very slowly at first to the egg whites as you beat them. Beat until it is thick and stands in peaks when pulled between your fingers. Store in a closed container to use in candies calling for marshmallow cream. Do not refrigerate as this makes it too hard and difficult to take from the container to use. This can also be thinned with a little simple syrup, flavored with vanilla or other flavor and used for fillings or icings.

Creamy Chocolate Nut Fudge

1/2 lb. brown sugar
1-1/2 lb. of white sugar
1 lb. light corn syrup
1 tsp. salt
1 pint of half and half or you may make it better by using all whipping cream
1/2 lb. solid 100% corn oil margerine (in the shop we use Konut butter)

Have ready the following ingredients:
1/2 can (tall) condensed milk (7 ounces)
1/2 of 1 cube of butter cut into pieces (do not substitute)
2 tsp. pure vanilla and 3 or 4 ounces of baking chocolate (grated or sliced fine)
1/2 cup or more of chopped nuts and 1 cup Marshmallow Cream (you may guess at this)

Mix well the first six ingredients in a 6 or 8 quart size heavy pan and start cooking over medium heat. Stir while cooking until the water content is cooked out. (Bubbles won't be so large). Start adding the condensed milk slowly, so as not to stop the boil or curdle the batch. Do not add all at once. Let your batch boil good between adding. Stir well from the bottom and continue stirring until the batch is cooked down some more, then add the cut-up butter. Cook by thermometer to 238 degrees if you live in the mile high area. In Missouri we cooked this to 244 degrees. This can be water tested for soft ball in normal tap water but it is best to use a good thermometer when you are using expensive ingredients.

When done take from the fire and pour into another pan of same size (mixing bowl is allright). Add the Marshmallow Cream and gently stir into it until all of it is dissolved. Do not beat. Now add the vanilla, chocolate and nuts and stir in gently. A wooden spoon or spatula is best to use. Stir gently from the sides and bottom and let it set to cool. As it cools stir gently from the sides and bottom every few minutes to distribute the grain. As soon as it cools and thickens add one tablespoon of condensed cream and gently stir in. This will smooth and cream it. Pour into a 9 x 9 pan that you have lined with wax paper. Let set over night and then turn out, peel off the paper and cut into 4 bars for slicing. If the paper does not peel off good you have poured it out too hot. This will keep nicely for a long time if wrapped good or it freezes good for a long time.

Vanilla Fudge With or Without Nuts

Follow the recipe for the Chocolate Nut Fudge, but I do suggest you use the whipping cream since you will have no butterfat from the chocolate. It will also be a smoother and finer grain if you add one teaspoon of butter at the same time you add the one tablespoon of cream (condensed) at the last. This can be made with or without nuts. You might also like to cut the batch in half.

Fruit and Nut Fudge

This is an extremely good fudge. Follow the recipe for the Chocolate Nut Fudge leaving out the chocolate. Before starting your cooking, finely chop about ½ cup of Marachino drained cherries (more if you wish) and sprinkle about 1/3 cup of sugar over them. Cook over low heat until the moisture is gone from them. Don't over cook as they will be chewy and tough in your candy. It is necessary for them not to have a water content in them. Chop about the same amount of dates and after you have stirred your marshmallow cream and vanilla into your finished batch, add the cherries and dates and nuts. Continue to cool, stirring from the edges and bottom of your cooling pan. Just before pouring, cream down with a tablespoon of condensed milk and small piece of butter.

Maple Nut Fudge

Again you will follow the Chocolate Fudge recipe, leaving out the chocolate and vanilla. I suggest you add only ½ tsp. of Crescent Maplene flavor first and after stirring gently, taste; then you can add more, but always a small amount at a time. Remember, Maple should be a nice delicate taste like the natural syrup. You will have a more pronounced flavor when your candy is cool.

Ranch Style Divinity

I am giving you this in two different size batches. Divinity is a very heavy candy to beat and you can easily ruin the average size beater trying to make the larger amount. If you have a heavy duty beater like a Kitchen Aid or similar one, you might like to try the larger batch.

If you want to have sliced Divinty, line a loaf pan with wax paper for the smaller size and a 9 x 9 x 2 for the larger one. It is a little easier at home to just spoon the batch into the bite size pieces that you prefer.

Smaller Size

2 large egg whites
1 pound of white sugar
9 ounces of corn syrup
1/2 teaspoon salt
1/2 cup of chopped nuts (optional)
1 teaspoon of pure vanilla
1 Tablespoon of vegetable oil
3/4 cup of water to start the batch

Larger size

3 large eggs whites
1-1/2 pounds white sugar
13-1/2 ounces corn syrup
1 teaspoon salt
2 teaspoons vanilla
1/2 to 3/4 cup chopped nuts
1-1/2 Tablespoons of vegetable oil
1 cup of water to start the batch

Combine your sugar, syrup and water and cook to about 235 degrees then turn on your beater to whip your eggs to which you have added the salt. As soon as your syrup starts to boil wash down the sides of the kettle with a pastry brush to avoid grains in your syrup. Whip the egg whites good and dry. Continue cooking your syrup until it reaches 258 degrees for mile high altitude. If you live in Missouri cook to 264 degrees. Take from the fire immediately and very slowly start dripping the syrup into the beaten egg whites, using a medium speed. It is important not to put the syrup in too fast because you will cook the whites too fast and knock all the air from them and ruin your batch. After you have poured about one third of your syrup into them, you can pour faster. Continue beating until your batch begins to look dry and begins breaking away from the sides and bottom of your mixer. Add the vanilla and nuts, beat well and add the oil. This will knock the batch down some but it will come back up. The oil acts as a cutting agent and allows you to cut your candy into nicer pieces. Continue beating until your batch pulls away from the sides and bottom again and has a dry finished look. Then pour into your pans or spoon into kisses.

You can make two or four nice size bars from these if you want them for pecan rolls. Cut them several hours before making the rolls so the edges will dry and make dipping into the hot caramel easier.

Caramel for Pecan Roll or Other Use

2 pounds of sugar (1-3/4 lb. white sugar and the rest brown sugar)
2 pounds of corn syrup
1 tsp. salt
1 pint of half and half cream
3/4 pound of Crisco or good vegetable shortening. We always used cocoanut oil but since that is difficult to obtain and expensive I have substituted with the Crisco and find it works fine.

Have ready:
1 and one third cubes of butter cut into pieces
2 tall cans of condensed milk plus about 4 more ounces
2 tsp. pure vanilla

Mix the sugar, salt, syrup, shortening and cream together and start cooking over medium heat in a heavy pan. Watch closely and when the water content is all cooked out start adding the canned milk very slowly. Caramel needs continous stirring and it is best to use a wooden spatula type spoon so you can stir from the bottom of the kettle. Do not let the boil stop as this is what causes curdling. Let it cook down some between adding the cream. After putting half of the condensed milk in add the butter. Continue adding the rest of the milk. This needs to be cooked to just between a soft and a medium ball. Test in normal tap water for the consistancy you want. If you are going to use your caramel for pecan rolls you won't want to make it too thick or it will be too hard to dip in. Whatever caramel you have left after dipping your rolls put back over the heat and adding a little more milk cook to the consistency you want and pour onto a greased and flour-dusted cookie sheet. As soon as the heat is gone from it you can cut it into the size pieces you would like for serving. Again test for this consistency in normal tap water. About a teaspoon of caramel dropped into the water and gathered into a small ball will give you this.

Old Fashioned Cocoanut Squares

3/4 pound of corn syrup
1/2 pound of white sugar
3/4 cup of water

Have ready
1-1/2 to 2 pounds of macaroon cocoanut (room temperature and separated)
2 teaspoons pure vanilla or other flavors and colors
1/2 pound of Marshmallow Cream

Mix the first 3 ingredients into a pan small enough so you can read your thermometer. Stir good from the bottom until it starts to cook. Cook this to 232 for mile high altitude and 237 degrees for Missouri. As soon as it reaches this degree take it from the fire and add about ½ pound of marshmallow cream. Marshmallow cream is such a sticky item to weigh that I learn to guess at this, as a little more or a little less will not make much difference. Also at this time add your flavor. Now pour this into a large mixing bowl. Be sure it is warm or room temperature. Add enough cocoanut to make almost a dry consistency so that it is not sticky to the "hand touch" test. Pour onto a greased and floured slab or greased and floured foil covered board or pan. With a floured rolling pin, roll this down to a ½ or ¾ inch thickness. As soon as it is completely cooled cut into strips the same width and height. Then cut into squares. Roll the squares in granulated sugar. Sieve all the loose sugar out. When slicing candy like this, slice fast pulling the knife toward you. Never press it down. Scrape and clean the knife after each cut.

For a pink batch, color lightly and flavor with cherry; for a yellow flavor add lemon, etc.
For chocolate melt about 2 squares of baking chocolate and stir into your batch when adding the marshmallow cream. Also flavor with a little vanilla.

Remember all candies should be delicately colored and flavored. Harsh deep colors are not appetizing. An assortment of these are beautiful and make a truly old time Christmas gift. Be sure to put in plastic bags for good keeping. Do not refrigerate. For long keeping they freeze well.

Cocoanut Fudge

If you are a lover of cocoanut, this is an excellent one. The batch will fill a 9 x 9 x 2 pan which can be cut into bars, then sliced as used. It freezes nicely and keeps well.

1-2/3 pounds of white sugar
1/2 pound of corn syrup
3 ounces of Invert Sugar (Recipe for this is on page 1)
1/2 pint of half and half

Have ready
2/3 pound Fondant
1 pound of Marshmallow Cream
2 teaspoons vanilla
1 2/3 pound of Angel Flake Cocoanut or amount for good consistency. Be sure the cocoanut is separated and room temperature.

Cook the first four ingredients to 226 degrees for mile high altitude and to 232 for low altitude. Add the fondant, the marshmallow cream and flavor. Stir well until all is dissolved. Then stir into this the cocoanut. Don't try to put it in all at once. Pour into your greased and lightly floured pan and let set over night, or until cold and firm. Turn out and slice into bars from which you can slice pieces as you wish. For something extra special, slice a part of your batch into thin slices and coat one side with chocolate. After slicing put into plastic bags for nicer keeping or freezing.

Old Fashioned Cocoanut Bon Bons
Dipped in Fondant

Before you make these Bon Bons be sure you have your Fondant already made and ready for use It should be made the day before it is to be used.

1 pound corn syrup
1/4 pound white sugar
1 ounce Invert Sugar (recipe for this is in the front of the book)
A small amount of water to start your batch

Have ready a heaping tablespoon of Marshmallow Cream and a pound or more of well separated, room temperature unsweentened cocoanut.

If you live in a mile high altitude cook this batch to 226 degrees, in Missouri cook it to 232. Turn off your heat and stir in the marshmallow cream and cocoanut. Do not add it all at once and chill your batch too fast. You will have to judge the amount you need. Too much will make too dry a batch, but not enough will make it difficult to handle. Pour out on a greased and floured pan or board. As you roll this into pieces, take from the edges then your batch will remain warm in the center. Once or twice pick it up from the bottom and fold the crusty bottom in to help retain your temperature while handling. Roll into small balls just as soon as you can handle it. Place these on a wax paper lined pan until ready to be dipped.

Using a double boiler, melt enough fondant to a thin consistency. When it is the right consistency and heated enough, a thin layer will cling to a knife when dipped into it. Only the fondant is colored and flavored. For a white batch flavor with vanilla. If you are making cherry, orange or lemon, add only enough color for delicate pastel colors. Harsh colors are never appetizing. Also add a few drops of citric acid solution and this will bring out the fruit flavors. If you wish a chocolate fondant, add just enough melted baking chocolate to make it the flavor you desire. Keep your melted fondant hot over the double boiler while dipping. Use a dipping fork, dropping each ball into the hot fondant and lifting it out, shaking off the excess and placing on a waxed paper lined pan to cool. If your fondant gets too thick, add a few drops of hot water and reheat. If you have fondant left, rewarm it, stir in some cut up nuts or some cocoanut, mix well, and spoon out onto wax paper lined pans for Cream Kisses. You can also use well drained chopped cherries in this. Cocoanut Kisses with fondant is nicer if you use Angel Flake.

Truly Old Fashioned Cocoanut Smacks

1 pound of corn syrup
1/4 pound of white sugar
1/3 pound of brown sugar
1/4 teaspoon salt
2 Tablespoons butter
1 cup milk

Have ready
1/2 of 1 tall can of condensed milk
1 tablespoon butter
1 pound of Angel Flake Cocoanut that is separated and room teperature

Mix the first six ingredients and stir good from the bottom of the pan. Cook over medium heat until all the moisture content has cooked out, just as you would for caramels or fudge. Start adding the ½ can of milk slowly so as not to let the boil stop. Remember stopping the boil will curdle the candy. Let it cook down a little between times of pouring in the milk to avoid this. Hand test this in normal tap water for the consistency you want. Cook until your test will be a soft chewy piece. In a mile high altitude this will be around 226 degrees to 230 degrees and in the Missouri area about 234 degrees. Turn off your heat and add the other tablespoon of butter and 1 teaspoon of vanilla and a drop or two of Maplene flavor (optional). Stir and add your cocoanut a little at a time. You may not need it all. It should be thick enough to handle like a cookie dough. Pour out onto a lightly oiled and flour dusted pan, board, or slab. Pick up the candy a few times with your wide spatula, mixing if and distributing the heat so it will soon cool enough to start dipping into the edges with your fingers. Pinch off the size pieces you want and put on foil or wax paper lined cookie sheets to cool. Don't mash with your fingers — keep the candy light and fluffy for nicer eating.

Marshmallows

"Nothing nicer than your very own homemade marshmallows
A nice, easy to make Christams Gift"

I will give you this in the smaller formula, but if you have a larger heavy duty mixer,by all means, double it. The average mixer is not heavy enough to beat the double batch. You can use these so many ways that I am sure you will want to have some on hand at all times in your freezer. Use an 8 x 8 x 2 pan for the smaller batch and a cookie sheet for the larger one. Have your pan ready before you start. Cut a side from a brown grocery store sack and line it, tucking it into the corners good.

1/2 pound sugar
1/2 pound corn syrup
1/2 cup of water
2 packages Knox gelatin
3/4 teaspoon of pure vanilla

Have ready the following
Mix 1 cup powdered sugar and 1 cup of cornstarch thoroughly

(The cooking temperature in this recipe is correct for all altitudes)

Dissolve the gelatin in the water over low heat, using a double boiler, until it is thoroughly dissolved and liquified. Mix with the sugar and syrup and cook over medium low heat, stirring good from the bottom while cooking. Bring this to a boil. Remove from the heat and cool until it is less than luke warm. Setting your pan of syrup in cold water will hurry this. Pour this into your beater bowl and beat until very stiff and the batch pulls between your fingers into peaks. Don't be afraid of over beating. Flavor your batch with the vanilla, mix good then pour this directly onto the brown paper. Cover the top with the mixture of powdered sugar. Let this set over night or about 8 hours. Cover your cutting board with some of the extra sugar mixture and turn the pan onto it. Remove the pan and moisten the entire paper with a wet sponge or rag. Make sure all is wet around the edges. After this sets a minute or two you can gently pull off the paper and cover the candy with more of the powdered sugar mixture. By pressing, not slicing, with a long thin knife through the batch, cut into strips, then into pieces. As you cut, keep covering each piece well with the sugar mixture to close the raw edges. Sieve the marshmallows and they are ready to use or freeze. They thaw immediately and keep frozen for months. Use in Heavenly Hash or cover with chocolate or other coatings. Keep some ready for salads and other desserts or hot chocolate. These keep better frozen and thaw in seconds. After sieving the powdered sugar mixture, store it in a plastic box for future batches.

English Toffee

1-1/4 pounds white sugar
1/4 pound of brown sugar
1 teaspoon salt
3/4 pound of good butter (some butters are too oily and do not absorb into the sugar as it cooks)
1/2 pound chopped raw almonds

Use a good heavy pan to cook this in. Put your butter in the kettle over medium low heat and completely melt it. Add the sugar and salt mixture and stir until completely dissolved and in the cooking process. Then add the almonds and cook until the grain in the sugar disappears and the almonds are done. You will have to learn to test this by looks and smell. It cooks almost to the burning point so you will have to watch closely so it does not cook too long or burn. Take from the fire and pour immediately onto a greased and floured slab, or a heavy foil covered board. You can also use foil covered cookie trays. Prepare your foil by greasing and dusting it the same as you would the slab. Spread the toffee thin with a heavy knife or spatula. Then with gloves on, you can still stretch it thinner as it cools. You can either break this into pieces when cool or when partially cool you can make impressions in it with a long knife, the sizes that you want. Always turn over when cool and break from the back side.

When cold, dip in melted milk chocolate and roll in ground nuts. The ground nuts can be almonds or they can be a blend of ground nuts. If you prefer you could put melted chocolate over your toffee while it is still warm and then spread the nuts over the chocolate and break into pieces when cold.

For something really special crush some of the toffee, either plain or chocolate coated, and use as a topping for ice cream or add to your freezer of home made ice cream.

Pecan Pralines

1 pound white sugar
6 ounces brown sugar
2 ounces corn syrup
1/4 tsp. salt
2 tablespoons butter
7 ounces whole milk

Have ready :
1 tsp,. pure vanilla
1/2 pound pecans, some whole and some pieces
(Other nuts such as black walnuts or English walnuts may be used.)
Large bread board covered with wax paper

Mix the first 6 ingredients together in a 3 quart pan. Cook over medium high heat and when it begins to boil add the pecans, leaving a few for the last while dipping them onto the board. Use the thermometer and cook to 236 degrees for mile high altitude and 240 for Missouri. Take off the fire immediately. Stir and then let set for 3 to 5 minutes and then add 1 teaspoon of vanilla. A few drops of Rum Toffee flavor is also good. After cooling a few minutes, stir against the side of the kettle to start a grain. Just as soon as the grain starts, mix it through the syrup. You will note a change of color from dark to lighter. Watch closely as this can take place fast. Dip into 3 inch patties on the board. Use a large spoon or a plastic scraper or better yet, use an old time ice cream scoop that has a thumb release if you have one. Pat them into a flat piece as you dip. Since you have to dip fast before the candy sets up, you may find the last of the candy doesn't have many nuts in it. Try to dip from the sides because continually raking across the top will cause it to grain faster and set up in the kettle. Store in tight plastic bags in an air tight container. Since these are better when used in a day or two, you can freeze what you plan to keep for a while.

Caramel Chews

1/2 pound brown sugar
1 pound white sugar
1-3/4 pounds corn syrup
1 tsp. salt
10 ounces Crisco or other good vegetable shortening
1 cup water

Have ready.
2 tall cans condensed milk
3/4 cube of butter
Vanilla

Mix the first 6 ingredients together in a heavy 6 or 8 quart kettle and mix well over medium heat. Stir while cooking. When most of the water content has boiled out start slowly adding the canned milk. Again let me say, When milk is added to boiling candy be sure not to stop the boil. Add the cut up cube of butter after you have added a little more than half of the milk. Cook this to a medium firm ball. You will need to hand test this in a cup of tap water for the desired firmness. When you drop a teaspoon of candy into the water you can gather it into a nice soft ball that should be alright
If it immediately gets hard around the edges of the ball you have cooked it too long. To correct this add a little more milk and stir well to reduce the temperature. Take from the fire and add your flavor. Pour out onto a greased and flour-dusted pan or slab and when it is cool enough you can roll it into a nice roll and pull out several rolls and cut them into pieces. When cutting caramel slice fast and clean the knife after each cut. Never press into it. These need to be wrapped in wax paper squares so they don't stick together.

Frogs

While the caramel is still hot, drop spoonfuls onto a tray of chopped pecans. As soon as they cool they can be dipped into chocolate.

Licorice Chews

If you would like to make licorice chews, stir in enough black paste color just before it is finished and when done flavor with anise oil.

Glickrish or Licorice?

Ancient Greeks spelled it Glycrrhiza, meaning "sweet root" and pronounced it even worse. Conditions improved and the spelling was changed to glickerish, and then to lickerish and lickrish, and finally to licorice. It continued to be one of the most popular flavors. A licorice manufacturer in ancient Egypt was depicted on a stone in King Tut's tomb. The ad depicted a man stirring in a kettle over a fire and another man on the other side dropping a black cat into it. The inscription said, "Some birds are all wet as to what tastes good. It is time to be handed by the confectioner some boot-rope." This reference was evidently equivalent for Licorice shoe-strings. It also depicted that this was "high-hat stuff" and you would trade your family jewels for it.

In China, licorice was one of the first herbs used. Anise grows abundantly and is known as "Sweet Grass". The people ate it regularly, believed it to keep them supple and to retain a youthful appearance in spite of advanced age. It was used in warfare in treating wounds, and soldiers chewed bits of the root to ward off thirst on marches in countries where water was scarce or unsafe. Alexander, The Great, spread it through his strenuous campaigns. Every part of the licorice root is valuable, but the upper part of the plant is worthless. Licorice solids or the extract from the root is bitter and is usually combined with Oil of Anise to make it more desirable. There is no color in these flavors and because the root is black, the traditional color for Licorice candy has always been black. Oil of Anise is the one most used because of it's more desirable and sweeter taste. Anise and Licorice root are from different plants of the same family and have the same flavors. If you wish to make Licorice drops and do not like to use black color, go ahead and make them and leave out the color. It will taste exactly the same.

Chewy Licorice

"one of our most popular candies"

1 pound white sugar
1 pound corn syrup
1/2 pound good vegetable fat (I use Crisco)
1 tsp. salt
1-1/2 cups of water

Have ready:
1 and one third cans condensed milk and 1/2 cube of butter
One third ounce anise oil or less
Black paste color (can be bought at cake shops)

In a 6 quart kettle, mix the first 5 ingredients. Stir well from the bottom of the pan and when the water begins to cook out, start slowly adding the milk. After you have added about half of the milk, add the color so it will have plenty of time to be good and dissolved in your candy. Put enough color to make it a good black color or your licorice will look dull. Put in the butter and the rest of the milk. Watch that you do not stop the boil while adding it. You will have to hand test this in tap water for desired texture. If cooked too long you will have a hard chewy candy. Drop a teaspoon of candy into a cup of tap water and when you can form a nice soft ball, yet firm, it should be alright. Caramel has to be stirred continously, making it impossible to keep a thermometer in the pan. Take from the fire as soon as it is done and add the anise oil. Pour onto a greased and flour-dusted foil lined pan, board or slab. As it cools square up the edges with your hands and when it is cool enough cut into long strips,and then into the size pieces you desire. Wrap each piece in wax paper or Saran wrap.

When you are cooking small amounts of caramel type candy like this, it is very easy to over cook them, but with a few tries you should know just how to do it. Don't give up. You might even want to double the amount. This melts in your mouth even when it is too hard.

Plain Butterscotch Caramel

1 pound white sugar
1 pound corn syrup
1/2 pound Crisco vegetable fat
1 tsp. salt
1-1/2 cups water

Have ready
1-1/2 cans of condensed milk
3/4 cube of butter

Be sure to use a heavy six quart kettle. Mix first five ingredients. Stir well from the bottom of the pan and cook over medium heat. When the water begins to cook out, start slowly adding the milk. Before you have finished adding all of the milk, put in the butter. If added too soon your flavor will cook out. Finish adding the milk. You may not need quite all of the milk. This, too, will have to be hand tested in tap water. If a teaspoon of the candy dropped into the tap water spreads or scatters over the water and you can't gather it into one piece, you need to continue cooking some more. You need to be able to gather in to one nice little firm soft ball with your fingers as it cools in the water. If you have cooked it too much and you get a crunchy hard ball, you will need to add a little more milk (while off the fire) or a little water and reduce the batch down to the desired texture, when tested.

Vanilla Nut Caramels may be made the same way. When taken from the fire, add chopped nuts and 2 teaspoons of pure vanilla.

Chocolate Nut Caramels may be made the same way, also. Add chopped nuts if you desire, 2 teaspoons of vanilla and enough melted baking chocolate to get the desired chocolate flavor that you want.

Pour onto an oiled and flour-dusted pan, foil lined board or slab and when cool slice into the size pieces that you want. Always use a clean sharp knife for each slice and never press when cutting. Slice through fast, scraping your knife after each time.

Salt Water Taffy

1 pound corn syrup
1/2 pound sugar
1/2 teaspoon salt
3/4 cup water

Be Brave
Double this batch!

Have ready
4 ounces (about 1/2 cup) of Crisco or good vegetable fat
Big heaping Tablespoon of Marshmallow Cream
Flavors and colors

This is a small batch so use a small pan for cooking so your thermometer will be covered with the candy for proper reading. Mix the first four ingredients and start cooking. When it starts to boil, add the vegetable fat. For a soft, easy to eat batch cook to 237 degrees in a mile high altitude and to 242 degrees in Missouri. In hot humid weather in a low altitude it is best to cook this a few degrees higher. The lower you cook taffy the softer your candy will be. A high cook makes a harder, chewier candy so it is really up to you as to how you like taffy best. Take from fire and before pouring add the marshmallow cream and stir in well. Also add your flavor and color at this time. Flavors will be more pronounced if added while pulling the candy.

For Vanilla and plain white taffy - add one to two teaspoons of vanilla.

For Lemon - add a small amount of lemon flavor and very little yellow color. Always taste when flavoring. Make your colors pastel — never harsh.

For Orange, Strawberry, Cherry, etc. - do the same. Just be sure to taste and not to over flavor or color.

Chocolate - when you have stirred in the marshmallow cream, stir in the desired amount of melted baking chocolate. Melt about 2 ounces but use only what you need. Add about 1 teaspoon of vanilla.

After flavoring and coloring pour onto a greased and flour-dusted foil lined pan or board. When cool enough to handle, roll into a roll and pull the taffy until it is light and fluffy. Pull as much as you can then make into a roll and pull down into small rolls and cut into bite sized pieces. Wrap immediately with wax paper squares so they won't stick together. I'm sure that after you get used to making this you will want to double your batch. You can divide it and make two different flavors if you wish.

Cinnamon Chews

1 pound corn syrup
1/2 pound sugar
1/2 teaspoon salt
3/4 cup water

Have ready
1/3 cup vegetable fat (Crisco) and 1 HEAPING tablespoon Marshmallow Cream, Red color and pure oil of cinnamon (known as oil of Cassia)

Cook this in a small pan so you can read your thermometer. Mix the first four ingredients and start cooking. When it starts to boil add the vegetable fat. For a slightly chewier batch than the regular salt water taffy this will be cooked higher. Cook to 242 in the mile high altitude and to 248 in Missouri. Take from the fire and stir in the marshmallow cream and enough red color (paste) to make a good red color. Pulling will lighten the color. Stir until well mixed. Pour onto greased, flour-dusted, foil lined pans, board or slab. When cool enough to handle, roll into a roll and start pulling until light and fluffy. While you are pulling add a little cinnamon flavor and continue adding a little at a time until you get the flavor you want. If you add the cinnamon to the hot candy before pouring it out you will lose most of the flavor. You can either pull this into small rolls after you are through pulling it or can roll into small rolls and cut into pieces. Either way it needs to be wrapped or it can be rolled in powdered sugar if it is going to be used immediately.

If you prefer a softer piece, lower your temperature to the degree you did for the Salt Water Taffy.

Cashew Brittle

1 pound white sugar
9 ounces corn syrup
1 cup water
1/2 teaspoon salt

Have ready
1/3 of 1 cube of butter
1/2 to 3/4 pound of raw cashews, sliced or whole

Use a three quart kettle so the candy will cover the thermometer. This will give you plenty of stirring room. Mix the first four ingredients and stir well. Cook this to 270 degrees then add the butter and stir to dissolve. Turn your fire a little lower and add the cashews. Continue stirring from the bottom and cook to 295 degrees and, watching it closely, continue to cook as close to 300 as you can. Your temperature will go up really fast after it gets to 290. Watch closely to notice how your candy looks and how the nuts smell at this degree. You will soon learn to cook this by watching the nuts and smelling them. Brittles are easier to stir without a thermometer in the pan. As soon as it is done, pour onto your greased and flour-dusted, foil lined board or pan. Let it cool slightly and then turn it in from all sides into a pile and then turn it over. This helps distribute the nuts. You can roll this into a thin piece with a flour-dusted rolling pin or stretch it into a thin piece with gloved hands. Stretch as thin as you can for this makes it so much nicer to eat. If you think you can't do it this way, you could use two or three foil lined cookie sheets and spread each one as thin as possible. Whole cashews are prettier in the brittle but chopped or sliced ones distribute through the candy better and make a nicer piece to eat. Really fine pieces never look as nice in your candy. Store in plastic bags. Do not refrigerate any brittles as this causes stickiness.

Almond Brittle

1 pound sugar
9 ounces corn syrup
1 cup water
1/2 teaspoon salt

Have ready
1/3 of one cube of butter cut into pieces
1/2 to 3/4 pound of chopped or sliced raw almonds

Combine the first four ingredients, using a three quart kettle so the candy will cover the thermometer and still have plenty of room to add the nuts. Cook over medium heat to 265 degrees. Add the butter and let it cook in, then add the almonds. Almonds take a little longer to cook than some nuts. Continue stirring from the bottom and cook to 295 to 300 degrees. Watch closely how your candy looks and how the nuts look and smell and you can also learn to finish cooking this without the thermometer after adding the nuts. I tell you this because it is easier to stir nuts in brittles without the thermometer. As soon as it is done pour onto your greased, flour-dusted, foil lined board, pans or slab. Let it rest a few seconds to cool slightly on the bottom, then turn it in from all sides into a pile and turn it over. You can roll this down into a thin piece with a flour-dusted rolling pin or stretch it into a very thin piece with gloved hands. Keep stretching as thin as you can, for this makes it so much nicer to eat. Store in plastic bags. Do not refrigerate or freeze as this makes butter brittles tough or draw moisture.

Pecan Brittle

1 pound sugar
9 ounces corn syrup
1/2 tsp. salt
1 cup water

Have ready:
one third of 1 cube of butter
1/2 to 3/4 pound of pecans (either pieces or whole)

Combine the first 4 ingredients, using a 3 quart kettle which will be small enough to let the candy cover the thermometer with still plenty of room to add the nuts. Cook over medium heat to 280 degrees and add the butter. Stir until it is cooked into the syrup and then add the pecans. Pecans do not need to have much cooking time like some of the other nuts. Continue stirring from the bottom and cook to 295 to 300 degrees. Your temperature goes up very fast, after reaching 290 degrees you need to watch very closely and try to cook it as close to 300 degrees as possible. This is another candy we cooked by "eye" and you can learn the same. But to be on the safe side at first use the thermometer until you learn what the candy and nuts smell like when they first start to cook and when they are done. After taking from the fire pour onto your greased and flour-dusted foil lined board, pan or slab. Let it cool slightly and then turn in from all sides into a pile and turn over. This distributes the nuts and heat and puts the crusty side on top. You can roll this into a thin piece with a flour dusted rolling pin and stretch it into a very thin piece with a pair of gloved hands. Stretch every piece as long as there is heat in the candy so that you have it very thin and crisp. Store in plastic bags.

Black Walnut Brittle

1 pound sugar
9 ounces corn syrup
1/2 tsp. salt
1 cup water

Have ready
one third of 1 cube of butter
1/2 to 3/4 pound of fresh black walnut pieces (look these over real good for small particals of shells Have at room temperature.)

Combine the first 4 ingredients, using a 3 quart kettle which will be small enough to let the candy cover the thermometer but still with plenty of room for the nuts. Cook over medium heat to 280 degrees and add the butter. Stir until it is cooked into the syrup and then add the black walnuts when it reaches 285 degrees. Continue stirring from the bottom of the pan and cook to 300 degrees. Your temperature goes up very fast, after reaching 290 degrees you need to watch very closely and try to cook it as close as possible to 300 degrees. This is another type of candy we cooked by "eye" and you can learn the same. You will note lots of threads appearing as you stir. Use the thermometer at first until you learn what it looks and smells like when it first starts to cook and when it is done. After taking from the fire put onto a greased and flour dusted foil lined board, pan or slab. Let it rest a few seconds and then turn in from all sides into a pile and turn over. You can roll this into a thin piece with a flour dusted rolling pin and stretch and stretch it into a very thin piece with gloved hands. Stretch every piece so that it is thin and crisp. Store in plastic bags.

Virginia Jumbo Brittle
(Big Red Skin Peanuts)

3/4 pound sugar
3/4 pound corn syrup
1 cup water
1/2 tsp. salt
2 pounds raw big red skin peanuts

Use a large enough kettle so you will have enough room to stir your peanuts. Mix the first 4 ingredients and when it starts to boil add the peanuts. The peanuts should be at room temperature so as not to cool the batch too much. Continue to cook and stir from the bottom so you can keep the peanuts moving. It will be difficult to use a thermometer so you will have to judge it by the smell ond looks. The peanuts will crack some and turn darker or a tan color on the inside. As soon as you think it is done pour it onto a greased and flour dusted foil covered pan or board. Let it cool some and then lift from the bottom and turn it over. Take ½ cup amounts from the edges and with the bottom of a can or glass, pat into round bars. Have an oiled cloth close by to wipe the bottom of the glass or can with after each time. When cool and brittle, put into plastic bags. Do not refrigerate. Brittles absorb moisture quickly and it is best to use small bags and store in plastic boxes. This way you only open what you are using. Ziploc bags are good for brittles. If any of your brittles turn out chewy and not brittle they were not cooked long enough

Brittle made with Pre-roasted Peanuts

Use large roasted peanuts, either blanched or with the skins still on. If they are salted, shake off the extra salt and do not add any salt to the candy. I like to use a heavy 3 quart kettle for this as it allows my candy to stay in one lump after stirring in the peanuts. I also have a good handle on the pan to hold onto while mixing.

1 pound sugar
9 ounces corn syrup
1 cup water
1/4 teaspoon salt (only if peanuts are not salted)

Have ready:
2 rounded Tablespoons butter
1 pound roasted peanuts

Mix the syrup, sugar and water and cook to 280 degrees and add the butter. Just as soon as it is cooked into the syrup add the peanuts and stir in well. You will have to keep lifting the peanuts up from the bottom as you stir to prevent burning. Threads will start forming as you stir. When you see lots of threads forming, pour onto a greased and flour-dusted, foil covered board or 2 pans. With your large heavy putty knife, lift the candy and turn over. This prevents a heavy crust and distributes the heat through the candy. Spread and flatten the candy as thin as possible. You should have it as thin as the nuts. Then stretch by hand as much as possible. Break into pieces when it is cool and store in plastic bags. Do not refrigerate. This should be crisp and brittle, if it is not it has not been cooked long enough.

Spiced Pecans

1 pound white sugar
1/4 cup brown sugar
1 ounce corn syrup
sprinkle of salt
4 ounces Half and Half cream

Have ready
3/4 pound whole pecans
Powdered cinnamon, nutmeg, and clove spices

Combine the first 5 ingredients and cook over medium heat. Bring this to a boil and add the pecans and stir continously, lowering the heat when it looks like it is graining. When cooking on electricity have another burner on low and set your pan on it. When it grains (or sugars) turn the heat so it will not continue cooking the sugar. Stir vigorously until the nuts separate. Pour onto your foil lined board or slab and while still warm cover with all 3 spices. Spread out to cool and separate. Sieve through your fingers to get the excess sugar out. Store in plastic bags. The excess sugar pieces make good ice cream topping.

Thin, Crisp Cocoanut Brittle
Also Called Cocoanut Crunch

1 pound sugar
9 ounces corn syrup
1/4 teaspoon salt
1 cup of water

Have ready
1/3 of 1 cube of butter
1 pound or a little more of either Macaroon cocoanut or Angel Flake. Be sure your cocoanut is fresh, room temperature and separated.

Over medium heat cook the first four ingredients to 270 degrees and add the butter. When the butter is cooked in good add the cocoanut. Put in whatever the syrup will take, but not so much that you would have a dry batch with no butter brittle showing. Continue stirring good from the bottom. Your cocoanut will brown slightly and threads will appear as you stir. When it browns nicely and you see lots of threads, pour onto a greased and flour-dusted slab, foil covered board or pans. It also improves your candy to lightly dust the foil with just a sprinkling of salt and sugar. It gives it that "extra good" taste. Spread very thin and stretch as you would any brittle. Break into pieces when cool and store in plastic bags. Do not refrigerate.

Regular Spanish Peanut Brittle

I am giving you this formula in two different sizes. If you feel real brave try the larger size. Just be sure that you have space to pour it out, or that you are strong enough and quick enough to handle it. Have ready three large cookie sheets or two large bread boards that you have covered with heavy, greased and flour-dusted foil. I have a 22" x27" marble slab and the large size fits perfectly on it. After you have greased and floured the foil or slab, then dust each with a light sprinkling of salt and then sugar.

Larger Size
1 3/4 pounds sugar
3/4 pound corn syrup
1 1/2 cups water
1 teaspoon salt

Have ready
1 1/4 pound of raw spanish peanuts
2 Tablespoons soda
1/2 of one cube of butter, cut in pieces

Smaller Size
1 pound sugar
A scant 1/2 pound corn syrup
1/2 teaspoon salt
1 cup water

Have ready
3/4 pound raw spanish peanuts
1 Tablespoon soda
1/4 of one cube of butter plus two more slices off the cube.

Use a heavy six quart kettle and add the first four ingredients. As soon as this starts a good boil, add your raw peanuts and continue stirring. Stir gently from the bottom and sides. Hard, fast stirring will knock the skins off the peanuts. We always cooked peanut brittle by smell and "eye". At first the peanuts will smell raw and then you can tell when it is getting close to being done by the smell of the cooked peanuts. If you are not used to this, it might be best to use a thermometer at first. When your batch is at 280 degrees add your butter and stir in. Watch closely and take from the fire when it is close to 300 degrees. Don't let it go past 300. Set off the fire immediately and stir in the soda fast and good, then pour out. Spread the brittle out then with a wide putty knife, flipping the edges in about an inch or less. By turning in the edges you will not have candy without peanuts. Put a light dusting of flour over your batch to prevent sticking and flip the candy over. Then stretch it out as thin as possible. I wear white cotton gloves that have been dusted with flour to keep them from sticking. Handle lightly so you don't press your fingers into hot candy. Keep stretching the brittle as much as possible while it cools. When cool, break from the underneath side. Put in plastic bags or air tight container. Never refrigerate.

Peanut Brittle Foam

As with regular peanut brittle, I will give you this in two different size batches. Brittles are such a favorite, you may want to try the large batch. Just be sure to cook it in a heavy, 6 to 8 quart kettle. When adding soda, it always foams up high and you will need that extra room so you won't have problems or burn yourself.

Larger Size
1 3/4 pounds sugar
3/4 pound corn syrup
1 1/2 cups water
1 teaspoon salt

Have ready
1 1/4 pounds raw peanuts
3 rounded Tablespoons soda
(no butter in this piece)

Smaller Size
1 pound sugar
1/2 pound corn syrup
1/2 teaspoon salt
1 cup water

Have ready
3/4 pound raw peanuts or less
2 slightly rounded Tablespoons soda
(no butter)

Combine the first four ingredients and cook over medium high heat. As soon as the candy starts a good boil, add your raw peanuts and continue cooking and stirring. Stir gently from the bottom and sides. Since there is no butter in this candy you will continue cooking to the done stage. Remember to watch and smell the peanuts for that "done" stage and look. Until you think you can do this, use the thermometer. Cook to 300 degrees. Take from the heat and add the soda and stir real good, especially from the bottom of the pan. Pour into one pile on your greased, flour-dusted boards or pans that are foil lined. Do not touch or spread this batch. Let it settle and cool off just as it is. This will leave it porous and foamy looking. It will be very crisp. After it is cold you can mark this into squares with a sharp knife and then break from the underneath side. Or turn the whole piece over and tap into pieces with a small hammer. With quick taps, you won't have so many crumbs. Store in plastic bags.

Cocoanut Brittle with Peanuts
(Chop Suey)

I am giving you this in two different sizes, so you may choose which you would rather use at first. This is a man's favorite so I feel sure you will want to make a larger one after you learn. You will find chip (sliced) cocoanut in the grocery stores at Christmas time. Some health food stores have it. Cocoanut freezes good, if you wish to have it on hand.

Larger Size
1 1/4 pound sugar
1 pound corn syrup
1 cup water
Scant teaspoon salt

Have ready
14 ounces of chip cocoanut, room temperature and separated good.
3/4 pound raw spanish peanuts

Smaller Size
10 ounces sugar
1/2 pound corn syrup
3/4 cup water
1/2 teaspoon salt

Have ready
1/2 pound cocoanut
1/3 pound raw spanish peanuts

Be sure your cocoanut is pulled apart and room temperature so it won't chill the batch. Use a 6 quart heavy kettle and combine the first four ingredients. As soon as it starts boiling good add the raw peanuts. When the peanuts are not quite done add the cocoanut. The temperature should be about 280 degrees or a little more at this point. Stir well from the bottom, lifting the cocoanut from the bottom each time. As soon as the cocoanut is thoroughly browned and coated with the syrup, pour onto a greased and flour-dusted pan or boards that are foil lined. The excess syrup will run to the bottom so you will need to turn the whole batch over after you spread it. Don't let the cocoanut pack down. With forks, pull and tear apart and stretch until you have a nice thin and loose candy with the peanuts and cocoanut well distributed. This should be brittle and crisp just as soon as it cools. It is better to use several smaller plastic bags for storing rather than putting it all in one.

If you are making the smaller batch, a three quart kettle with a handle that you can hold onto, will be large enough and better for reading your thermometer.

Plain Cocoanut Brittle Without Nuts

I will give you this in 2 different sizes, so you can choose which you would rather make at first. Look for this sliced cocoanut in special food stores or grocery stores throughout the year, but especially at Christmas time. If you wish to make this throughout the year, buy enough cocoanut and put it in your freezer. It keeps fine frozen. Be sure it is at room temperature when used. Cold cocoanut will freeze up your syrup and will not mix nicely.

Larger Size
1-1/4 pounds sugar
1 pound corn syrup
1 cup water
1 tsp. salt

Have ready:
1 pound sliced cocoanut

Smaller Size
10 ounces sugar
1/2 pound corn syrup
3/4 cup water
1/2 tsp. salt

Have ready:
1/2 pound sliced cocoanut

It is a good idea to have more cocoanut ready that is room temperature. Then if you can use a little more you have it. The idea is to put as much cocoanut into the syrup as you can, but not so much that the syrup won't cover it nicely.

It is so important to have your cocoanut a nice warm room temperature so it won't chill the syrup when you put it in. It is also important to have it all pulled apart and loose. Combine the first 4 ingredients and cook to 280 degrees. Stir well from the bottom, lifting the cocoanut each time and turning it over so it will all brown well. As soon as the cocoanut is browned and well coated, pour onto your greased and flour-dusted pans or board that are foil lined. The excess syrup will keep going to the bottom so turn it over as you stretch and pull it apart. Use forks to pull it apart. Continue pulling apart, tearing and lifting the cocoanut up as long as you can. This makes the brittle so much easier to eat and looks so much better than when it is mashed down. Store in several plastic bags

Use a 6 quart kettle for the larger batch and a 3 quart kettle for the smaller size

Fairy Food

*This piece of candy is known by several names. In Missouri it was called "**Mine Run**" because that was a great mining area in the early 1900's. In other areas it was also known as "**Molasses Puff**" or "**Sponge Candy**". Whatever the name, it was one of our most popular, dipped in either dark or milk chocolate.*

Larger size
1-3/4 pounds sugar
3/4 pound corn syrup
1-1/2 cups water
1 tsp. salt

Have ready:
1/4 cup cooking molasses
3 slightly rounded Tablespoons soda

Smaller Size
1 pound sugar
1/2 pound corn syrup
1 cup water
1/2 tsp. salt

Have ready:
1/4 cup cooking molasses (only use 3/4 of this)
2 rounded Tablespoons soda

Use a heavy 6 quart kettle for the large batch and if you are unable to read your thermometer in that kettle when making the smaller size, use a smaller kettle like a 3 quart or more. Remember candy rises high in the kettle when the soda is added and you must allow for this. Stir well and cook to 280 degrees and then add the molasses. Stir in well and cook to 300 degrees for mile high altitude and 305 for Missouri. Take from the fire and stir in the soda really well, stirring from the bottom and sides. This will rise quickly to the top. Be sure it is all stirred into the candy good, then pour onto foil lined pans or slab, or board that you have greased and flour-dusted. Don't spread it and don't touch it! It will fall a little bit on its own. Let it get cold then you can turn it over all in one piece and using a small hammer or knife handle, tap it from the underneath side into the size pieces that you would like. If you want to use this plain, be sure to package into small plastic bags. It is so delicious covered with chocolate and will just melt in your mouth.

Do not refrigerate

Carameled Popcorn

During our first years in the candy business, we were located at 513 Main Street in Joplin, Missouri, next door to the Paramount Theatre. In those days, there were no concessions in the theatres, so you usually found a little candy and popcorn store right next door. Along with the candy, carameled apples and popcorn, we also sold this delicious Carameled Popcorn. This is our original recipe

3/4 pound of brown sugar
1/3 cup of corn syrup
3/4 cup water
a sprinkle of salt

Have ready
1/3 teaspoon soda and 1/2 of 1 cube of butter cut into pieces
1 large mixing bowl of tender popped corn, room temperature or warm. Grease a large, warm mixing bowl and put about 2/3 of this corn into it.

Combine the first four ingredients and cook over medium heat. Mix well and keep stirring until it reaches 240 degrees (or spins a good thread) and then add the butter. Continue to stir to keep it from burning on the bottom and cook to about 285 degrees or to a "burning smell". Take from the fire and stir in the soda real good. Immediately pour this over the popcorn. It is best to have your bowl only about 2/3 full of corn so you can stir from the bottom up until the grains are well covered with the syrup. The other popcorn can be added as you stir. Pour out on a greased cookie tray or slab. You will need two pans. Or you can use the foil covered large bread board. Spread and pull the batch apart quickly and separate the grains as well as possible.

Store in a tight container or bags. Do not refrigerate.

The History of Stick Candy

The historical references to stick candy are rather scarce, although it is highly probable that a certain type of stick candy was first produced in the British Isles. These were called "lettered rock", and they consisted of long sticks of candy, the body of which was usually white and a jacket of solid red was placed around the white core in which was inserted the name of the town or village. This type of candy dates back to approximately 1790 or thereabouts. Occasionally you will find some of these sticks in the British Isles and in Canada. A few years back I found some of these sticks with the name of the town in the center just across the border at Niagara Falls. The striped stick is probably an American adaptation of the lettered rock or stick, just as are the Christmas Candies that have the designs in them. The master candy makers took a real pride in having their own designs and striping a batch of peppermint stick candy perfectly. There are two distinct types of stick candy, namely a grained, creamed stick and a satin-finished and brittle stick. Now, you seldom see either of them made as they use to be or should be made. A lot of know how goes into making these and the opportunity to learn just isn't here. The grained sugar stick is made to grain within a few days after it is made and is pulled so light and fluffy and spun out without losing any of this air. It simply dissolves in your mouth. Another of the brittle stick candy, which you no longer see, was the tiny, tiny, spiral opera stick which was satin-finished in very delicate pastel colors. The children's delight was the Sipping Straw which was also a brittle stick, but pulled so light and spun out to retain these little porous holes through it and was used to put in an orange or lemon to sip juice through.

Crunchy Vanilla Taffy

This was always known as "Old Time Christmas Taffy" and is the same kind of Taffy that the "Old Time Candy Street Vendors" used to sell from their little carts. They made it into one big hunk and would then "hammer off" bits and pieces when you bought it from them.

2 pounds sugar
10 ounces corn syrup
1/2 teaspoon salt
1 cup water

Have ready
1 teaspoon of pure vanilla to add while pulling the taffy.

Combine the first four ingredients and stir well to start the batch, then it is not necessary to stir. When boiling, dip a pastry brush in some hot water and wash down the sides of the kettle. This will prevent crystals or grains from forming in the candy. Cook this to 300 degrees and then pour onto your greased slab or greased and flour-dusted board or pans that you have lined with heavy foil. Keep doubling the candy, as it cools and gets crusty on the bottom. Continue folding it until it is cool enough for you to start pulling. Keep it over the warm area of your board and pull until it is white and porous. You will not want to lose any time pulling it as this is cooked to a high degree and will chill fast. Try to keep in a warm area. Pull into long flat strips. Let it get cold then you can chop it into bite sized pieces with large kitchen shears or a knife. One good way to cut it is to hold the strips over the edge of a mixing bowl and give the piece on the inside of the bowl a quick chop with a knife. This will leave very few crumbs and you can get very good and fast with this method of cutting.

Store in plastic bags.

Crunchy Cinnamon Taffy

2 pounds sugar
10 ounces corn syrup
1 cup water

Have ready
Red color
1 scant teaspoon of pure cinnamon (oil of cassia)

Combine the three ingredients and stir well to dissolve the sugar and cook over medium high heat. It will not be necessary to continue stirring. When boiling, dip a pastry brush in hot water and wash down the sides of the kettle. This will prevent grains from forming in the candy. When it is about 285 degrees add enough red color, paste or liquid, to make a nice bright color. Continue cooking to 300 degrees and then pour on to your greased and flour-dusted board or pans that you have lined with heavy foil, or greased and flour-dusted slab. Keep doubling the candy, after it has cooled down some. Turn the edges in so they won't chill. The cinnamon can be added now while you are cooling the batch or when it is being pulled. If you add the flavor while pulling, put a small amount at a time into the porous part of the candy and keep pulling it through. If you put the flavor into the hot syrup while still in the pan, you will lose most of the flavor. Keep the batch in the warmest area you have and pull quickly before it gets too hard to pull. Pull into long rope-like or flat strips, then cut into pieces.

Store in plastic bags

Crunchy Molasses Taffy

2 pounds sugar
10 ounces corn syrup
1/2 teaspoon salt
1 cup water

Have ready
1 Tablespoon butter
1/4 cup cooking molasses

Combine the first four ingredients and stir well to start the batch then it will not be necessary to stir until you add the butter and molasses. Wash the sides of the pan down with a pastry brush when it begins boiling. Cook this to 290 degrees and add the butter. stir in good and then add the molasses. This will bring the temperature down a little. Continue cooking to 300 degrees Take from fire and pour onto your greased and flour-dusted pans, board or greased slab. As soon as the candy cools enough to handle, start folding in the edges until you have it in one pile. Keep folding the bottom side in and just as soon as it is cool enough to handle, start pulling this until it is very light and porous. By keeping it over the warm slab or board, you should be able to handle it better. Before it is too hard to handle, pull into long strips. When they are cold, they can be chopped or cut into short bite sized pieces.

Store in plastic bags,

Crunchy Chocolate Taffy

2 pounds sugar
10 ounces corn syrup
1/2 teaspoon salt
1 cup water

Have ready
1 teaspoon pure vanilla
3 ounces of melted baking chocolate (melt over warm water)

Combine the first four ingredients and stir well to start the batch, then it is not necessary to stir. When boiling, dip a pastry brush in some hot water and wash down the sides of the kettle. This will prevent grains from forming in the candy. Cook this to 300 degrees, take from fire and add the chocolate. Stir well and pour onto a greased and flour-dusted pan or board that you have covered with heavy foil, or greased and flour-dusted slab. As your candy cools, keep turning the edges over and doubling it into a pile. As soon as it is cool enough, pull until it is very porous. Before it gets too hard, pull into long strips and then cut into smaller pieces when it is cold. Taffies are too hot to pull with bare hands. Always wear a pair of white cotton gloves that you have dusted with flour to keep them from sticking to your candy. The vanilla should be poured on to the candy while you are pulling it. Add gradually to keep it fom running off. The flavor will be destroyed if added when the syrup is hot.

Store in plastic bags.

Butterscotch Drops

1 1/2 pounds white sugar
6 ounces corn syrup
1 cup water

Have ready
3 Tablespoons good butter (not margerine)

Before you start to cook your candy be sure to grease and flour-dust your foil lined bread board or slab or pans. Combine the first three ingredients, using a 3 quart kettle or one that will allow the syrup to cover the bottom of the thermometer. Cook this to 280 degrees and add the butter. Stir in and continue cooking to 300 degrees for mile high altitude and 305 for Missouri. Take from the fire and let this cool about a minute or so then pour gently onto your board. If you pour too fast it will spread out thinner. You can either let this chill just as it is and break into pieces, or you can do as I do. I let it cool on the slab just a little bit and turn it in from the edges and then pick it up and fold the bottom of the candy inside. After folding it two or three times, you can rub this down with a gloved hand to the thickness of about 1/2 inch. Then with a long knife or spatula, press marks into it in both directions and you will make small squares that can be broken apart from the back side. Do it quickly and press hard. I have a small wooden rolling pin for cutting noodles that I spray with Pam first, then cut one direction with it and the other direction with the knife, and it works great.

After these are broken apart, sieve the crumbs out and while still in the sieve, slightly dampen your hands and stir through the candy with your hands. Then sprinkle sugar over the drops, let them dry and shake the excess sugar off. It is better to spread them out on a waxed paper or pan while drying. This prevents your candy from graining off and the candy will stay dry and not get sticky.

Store in plastic bags. Do not refrigerate.

Hard Candy Drops

There are many kinds of hard candy flavors you can make. I will give you the basic recipe, the flavors and colors to use and then you can go from there. You will need oil flavors for hard candy. These are usually found in small vials at your Drug Store, especially during the Holiday Season. Extracts and flavors that are not oils will leave the hot candy as soon as it is put in. You can add the colors to the hot syrup before it is done, but if flavor is added before it is poured out you will need twice as much because of the intense heat. It will be necessary to do it this way if you are pouring it on a cookie tray, but if you are pouring it on a slab or large foil lined board you can sprinkle the flavor over the top and then knead it in as you keep folding it to cool. Be sure you work the flavor in good or someone may get a bite of hot cinnamon, for instance, all at once. Keep an account of how much flavor you put in so you can be sure to make it the next time just the way you like it. A sprinkle of citric acid over the batch when first poured onto the slab will help to bring out a more distinct fruit flavor. If you are pouring it into a pan you will need to add the citric acid when adding the flavor in the kettle before pouring.

Basic Recipe for Hard Candy

1 1/2 pounds white sugar
6 ounces corn syrup
1 cup water

Have ready
the flavor and color

Before you start cooking have the place ready for pouring. Grease lightly with vegetable oil and dust lightly with flour.

Combine the three ingredients in a three quart kettle or one that will allow the syrup to cover the thermometer. As soon as it starts to boil, dip a pastry brush in hot water and brush down the sides of the kettle to avoid grains in the syrup. Put your color in when it reaches around 290 degrees. Cook to 300 degrees for mile high altitude and 305 for Missouri. Take from the fire and let the syrup cool just a few minutes then pour slowly on to your board or slab. Pouring too fast might make it run off. Pouring slowly gives the edges a chance to cool and keeps it from spreading too far. If pouring in pans, flavor it before you pour it out. Let it cool and break into pieces. If pouring on a board or slab, keep folding in and knead until cool enough to press and rub down with your gloved hand to less than 1/2 inch thick. Then with a long knife or spatula, press into small squares. Make your lines going all one way, then turn the candy and do it the other way. You will have to work fast as your candy is continually cooling. Break apart from the back side and store in plastic bags. For better keeping, sugar the drops. Run dampened hands through the drops then sprinkle sugar over them. Spread to dry and then sieve the sugar out. Enough will remain on the drops to protect them from moisture.

Cinnamon	red	Sprinkle 1/2 teaspoon of Oil of Cassia over the batch when you first pour it out, then keep folding it and mixing. If you like it hotter, add more flavor.
Clove	pink	1/2 teaspoon of Oil of Clove.
Peppermint		This can be pulled until it is white or left a clear color. Be sure to use oil of peppermint. 1/2 teaspoon unless you like more.
Licorice	black	Add color before batch finishes cooking. 1/2 teaspoon of Anise oil.
Lime Drops	green	Don't over color. A delicate color is best. Use oil of Lime. A sprinkle of citric acid over the hot syrup before it is folded and cooled will improve all fruit flavors. Be sure it is powdered.
Lemon Drops		These are prettier left clear in color. 1/2 teaspoon of oil of Lemon plus the powdered citric acid.
Orange	orange	Flavored with 1/2 teaspoon of oil of Orange plus the powdered citric acid.

Horehound Drops or Horehound Stick

At your local health food store you will be able to buy Horehound Herb in one ounce boxes. Put one third of this in 1 1/2 cups of water and bring it to a boil. Cover and let steep real good. Strain through a cloth and squeeze all the tea from the herb. Use a three quart kettle to cook this in.

To this tea add
1 1/2 pounds sugar
6 ounces of corn syrup

Cook this to 300 degrees for mile high altitude and to 305 for Missouri. Pour out on a greased, foil lined board or slab that has been dusted with flour. As it cools, keep folding until it is cool enough to flatten with your gloved hand. Rub down to about 1/2 inch thick and mark into squares or you can mark it into sticks. Press the line marks into the candy all one way first then turn and press the lines in for squares or for the old time sticks which were about 4 inches long. When cold, turn over and break from the back side. Dust with powdered sugar, or you can slightly dampen your hands and run through the drops, then cover with granulated sugar and when they are dry sieve the excess sugar out. This will prevent moisture or stickiness that causes them to stick together.

Store in plastic bags.

Sunny Jim's Famous Cough Drops

These menthol cough drops were one of our popular items throughout our entire time in the candy business. You will need to take about 1/3 to 1/2 ounce of horehound herb, add 1 1/2 cups of water and bring it to a boil, then let it steep to make a fairly strong tea. If you like it stronger, simply use more herb. Strain this through a cloth and to this tea add the following:

1 1/2 pounds sugar
6 ounces of corn syrup
2 Tablespoons honey

Have ready
1 teaspoon menthol crystals
3/4 teaspoon of oil of Eucalyptus
(Both of these are available at your local Drug Store)

Put the tea, sugar and corn syrup and honey in a three quart kettle. Horehound tea causes the syrup to foam and boil up higher. Cook this to 300 degrees for mile high altitude and 305 for Missouri. Pour into a greased and flour-dusted slab or foil lined board. Sprinkle the menthol crystals and the Eucalyptus oil over this and start folding the edges in and keep folding this all into a small piece so it will all be mixed in good. Flatten into a thin piece and press marks across it with your long knife, both ways. You will have to hurry before it gets too cold. Turn it over and break into the small pieces and put in a sieve. After shaking out the crumbs dampen your hands slightly and run them through the candy. Then sprinkle sugar over it and when dry sieve out the excess. If you wish you may coat with powdered sugar and do not use the dampening method. Just mix good and sieve out the excess. This will prevent stickiness if there is moisture. Store in plastic bags.

If you plan to pour your syrup into foil lined pans, add the crystals and oil just before pouring and mix good. You may lose a little of their strength when it is added at such a high temperature. If so, make a note of it and add a little extra the next time you make it this way.

The History of Chocolates

Chocolate has a romantic history and I will try to give it to you briefly. The Cacao tree grows only in tropical countries. About sixty beans grow in each pod which are attached to the trunks of the tree. The beans are white or pinkish and are the basic raw material from which all chocolate comes. The beans and pulp are removed from the pods and after proper fermentation are dried and shipped to the milling companies to be roasted, then pulverized into chocolate. Different grades of beans, blends and hours of milling determine the quality. All chocolate is bitter at first like the baking chocolate you buy. Milk is added to obtain the light sweeter taste and Bittersweet or Dark Vanilla chocolate have only sugar and vanilla in them.

The Court of King Ferdinand got its first look at the cacao bean when Columbus returned from North america with the treasures he had gathered, among them some dark brown beans that looked like almonds and seemed most unpromising. They were, of course, the cacao beans.

Emperor Montezuma, in 1519, during the conquest of Mexico, served the Spaniards the royal drink, hoping to find favor among them. The "chocolatl" was very bitter and the Spaniards did not find it to their liking but did take it back to Spain with them. To make the concoction more agreeable to Europeans, Cortez and his countrymen concieved the idea of sweetening it, adding spices, etc. The new drink quickly won friends and Spain wisely proceeded to plant the cacao tree in its overseas possessions which gave birth to the Chocolate business.

It is told that the Aztec Indians put water in the thick pulverized bean and since this caused it to thicken, they had to keep stirring hard which made quite a noise. Thus the word Choco-latl, the first part meaning water and the later noise.

Montezuma, the last Aztec Emperor of Mexico drank 50 Golden Goblets of Chocolate a day with two thousand more served to his court. When chocolate was used as a medicine, this remarkable concoction was supposed to cure the "Hypochondrical Melancholy". Aztec women were so fond of it they insisted on their maids bringing it to them even in church. Excommunicated by the Bishop, they poisoned him in revenge. The soldiers of Cortez eagerly drank the bitter chocolate after they were told the Aztecs believed it heightened their attractiveness to women.

There are many more stories about chocolate, but I will leave them to your imagination, as you attempt the following chocolate candies; and, like Montezuma, find great favor among your household.

Chocolate Instructions

Chocolate dipping requires a lot of practice and skill and study, however, if you are willing to spend some time in gaining this skill after studying the instructions, you will be able to make and do a lot of chocolate covered pieces that you never thought possible to do at home. Hand dipping is a trade that requires months or years of hard work, and some never completely master it, or learn what they are doing right or wrong. The problem for hand dipping at home is having the proper amount of chocolate to work with, and because of this you may have to fork dip. For this you will need a stick about 10 inches long. Notch around one end and then fasten a small stiff wire around it, twist and form a spoon-like loop about the size of a dime. The stiffness of the wire will enable you to push the center into the chocolate and then lift it out and, knocking the excess chocolate off at the edge of the pan, then turn the center over very gently onto a waxed paper lined pan or board. Study the page for hand dipping and if you are fortunate enough to have enough chocolate, be sure to try it.

Try to find the highest quality of chocolate. Never use the little chocolate nibs that you buy for cookies. If you have to use chocolate from the grocery store, buy only the best quality and check the amount in each bar. Your larger bars will be your best buy. Never use baking chocolate for dipping. Dark Sweetened or Milk Chocolate are the ones to use. If you live in a large city or close you may find stores that sell chunk or 10 pound bars of chocolate. Never keep your chocolate where it can absorb other odors or flavors or moisture. Wrap in foil then in heavy plastic wrap or bags, using two or three. If chocolate is wrapped like this and you have a deep freeze where too much moistrue doesn't accumulate you can freeze it from one season to the next, providing you let it thaw out in a cold area before it is unwrapped. If you unwrap it first it will draw moisture and ruin it. The room temperature for handling and using chocolate should be around 65 to 68 degrees. Since the amount of chocolate used on centers or clusters varies from 1/3 to 1/2 the amount your centers weigh, you will need to melt accordingly. Any excess chocolate can always be cooled down and poured onto a waxed paper for future use. In the shop we had a 100 pound vat in which we always had melted chocolate ready for use. At home it must be done differently. I have found the best way to melt chocolate is to use my crock pot. I put only about 2 inches or less of water in it and melt my chocolate in a large size mixing bowl which I set on top of it. For faster melting cover with a piece of foil or waxed paper. This puts the chocolate a long ways from the water but gives enough heat to melt it properly. I stir it often with a wooden spoon, Never let the water touch the bottom of the bowl. Never put chocolate in a double boiler with water touching the bottom, or over direct heat. If you must use the double boiler just have hot water in it and keep changing it to keep it hot. Steam or too much heat will cause chocolate to thicken and be ruined for dipping or even spreading into a thin bar. It is really best to have much more chocolate than you will be using. You can then take out some into another pan to use and have the excess to add to this as you need it. You can plan to use any excess for clusters or chocolate bark. If using the crock pot for melting, you can plan to work all day this way by just adding more broken chocolate to it as you need it and stir it occasionally to make it melt faster.

Chocolate Hand Dipping

Chocolate dipping by hand is a difficult trade to learn and you learn it only by sheer determination, both physically and mentallly. It requires more chocolate to work with, but I would advise anyone who likes to make candy to try it. I hope you will be able to understand my explanation, but if not and you feel compelled to learn, I would be glad to show you how, if it is possible for me to do so. It is a trade one does not forget, once learned.

It is best to have a small piece of marble to work on, but it can be done on a large cookie sheet. Have your chocolate melted, your centers ready at room temperature of not more than 68 degrees. Five pounds of chocolate should be sufficient to have melted. What isn't used can always be remelted. Put enough chocolate out on the slab to work with. Pull out part of it toward the right and with your bare hand, work this to a temperature that you feel no heat at all in. The pile of chocolate to your left is now warm and as you dip your centers from the cool part, it will continue to get colder and as you go along you can continually pull some of the warm chocolate into the cool pile, mixing as you do this. Chocolate will build up on the bottom and you will continually be taking some of it off into the warmer chocolate that you bring over each time. Don't try to do away with what builds up on the bottom as you need this base of cooler chocolate to work on. It is helping to keep your chocolate tempered. With your left hand, pick up a center and after picking up plenty of chocolate with your right hand, throw the center into your palm. With a light squeeze completely cover the center, letting it slide to your finger tips. Keep the fingers together. Knock the excess chocolate from the bottom of your hand and then move across to your waxed paper lined board. Still with fingers together around the coated center, turn your hand over right above the area you are going to drop it. Let gravity take it off, gently pushing with your thumb. As you do this, your thumb should carry a string of chocolate from the center. With your thumb about two inches above the center, write with this string, the initial on the chocolate. V for vanilla, etc. Or you can use it to make a design.

When you are through dipping, take up the excess chocolate for future use.

Old Time Chewy Nougate

1 pound corn syrup
1 pound white sugar
1 cup water

Have ready
2 large egg whites
1/2 teaspoon salt added to whites
2 Tablespoons vegetable oil
Flavors of your choice. Use vanilla for white batch
chopped nuts

Combine the first three ingredients and stir good from the bottom while starting to cook. As soon as it starts to boil, turn your egg beater on and beat the egg whites until they are stiff and dry. Cook the candy to 255 degrees for mile high altitude and 260 for Missouri. The higher the cook, the more hard and chewy your candy will be. Slowly pour the syrup into the beaten whites and continue beating until the candy pulls away from the sides and bottom and peaks when pulled between your fingers. If you want a plain white nougate, add 1 teaspoon of vanilla and the nuts. Continue beating and add about 2 tablespoons of vegetable oil. This will knock the air from your candy and it will go down. Keep on beating until it returns back the way it was. The oil acts as a cutting agent and makes cutting it much easier. Put your candy out onto a greased and flour-dusted slab, or foil lined cookie sheet. Pat or roll down smooth to about 1/2 to 3/4 of an inch thick. You will need to lightly dust your rolling pin or the top of the candy with flour so it won't stick. Let set at room temperature for several hours until good and firm and then cut into strips and then into pieces. Either dip each piece in chocolate or wrap in waxed paper.

If you wish other flavors or colors you can do so. Just be sure to color delicately. You might like to use candied fruits in it, too. They can be stirred in just before you stop beating it. Or stir them in by hand.

Basic Recipe for Cream Centers for Chocolate Covering
(Directions for flavoring are on the next page)

There is a slight difference in ingredients for higher or lower altitudes and I am giving it for both.

For Missouri - cook to 242 degrees
1 3/4 pounds cane sugar
2 ounces corn syrup
A scant 1/4 teaspoon Cream of Tartar
1 1/2 cups water

Have ready
1/2 cup Marshmallow Cream
Flavor and color

For Colorado (Mile High Altitude) - Cook to 238 degrees
1 3/4 pounds cane sugar
4 ounces corn syrup
A scant 1/4 teaspoon Cream of Tartar
1-1/2 cups of water

Have ready
1/2 cup Marshmallow Cream
Flavor and color

The best thing to pour this on is a slab because of the stirring required. Our grandmothers used huge china platters and you can, too. Do not grease them. Merely go over them with a very wet cloth, leaving traces of moisture. Use a wide heavy putty knife for stirring. The average kitchen spatula is too light to use.

Put the first four ingredients in a two or three quart pan. Stir good from the bottom to be sure all the sugar dissolves. As soon as it starts to boil, wash down the sides of the pan with a pastry brush to dissolve all the crystals and continue cooking without stirring to the desired temperature. Let this cool just a few minutes after taking off the fire then pour out. Do not scrape the bottom or sides. As soon as you pour out the syrup, add the Marshmallow Cream, the flavor and color. Let this stand until the center of the syrup feels luke warm to touch. At this stage, the touch of your fingers will leave impressions in the syrup. It is now cool enough to start stirring into a pile. With the heavy scraper, start around the edges, gradually working the creaming mixture into the center. Continue stirring, turning it over into the center, again and again. It will gradually turn real creamy, begin to lighten in color and suddenly harden and hold its shape. When it does hold its shape, transfer it to a clean part of the slab and cover it for a few minutes with a clean damp cloth. Remove the cloth and start working it down and kneading it until you have a nice soft pile ready to make into your centers. Work down into a roll on a floured board and cut into small pieces and roll into balls. Do not pile them. Put on waxed paper lined pans or boards not touching each other. They will stay this shape and should be dipped in chocolate as soon as possible. Always have your chocolate melting and ready to use.

Flavoring Instructions for Chocolate Centers

Vanilla Creams	One teaspoon of Pure Vanilla Flavor added after pouring and after the candy has cooled down a little. For a Special Vanilla Cream add to the vanilla, two teaspoons of Bourbon Whiskey.
Chocolate Creams	Add 1 teaspoon of Pure Vanilla and 3 ounces of melted Baking Chocolate on the slab after pouring.
Cocoanut Creams	Add about 3 ounces of well separated, room temperature, Macaroon Cocoanut or Angel Flake Cocoanut, after pouring. Long strings of cocoanut would make the centers hard to cut.
Butter Creams	Substitute 1/4 pound of brown sugar for white sugar when cooking. Use cane sugar for best results. Add 1/4 teaspoon of salt to the batch and after pouring the syrup onto the slab, add 1/4 cup of butter cut into slices. Do not use margerine. Always use good fresh butter.
Raspberry or Strawberry Creams	Use a good grade of Raspberry or Strawberry preserves, and add 1/2 teaspoon of citric acid solution to bring out the flavor. Raspberry and Strawberry flavors are usually artificial and better flavor is obtained by using the pureed fruit. You could make this yourself by cooking small amounts of fruit with some sugar.
Maple-Nut Creams	Substitute 1/4 pound brown sugar for white sugar when cooking. After pouring add 3/4 teaspoon of Mapleline flavor and 1/4 cup of finely chopped walnuts. Maple needs to be delicately flavored so be careful not to over flavor.
Orange Creams	Be sure that you have good fresh Orange flavor and use only a small amount. Grate rind of an orange and along with it squeeze a small amount of the juice onto your batch. Add 1/2 teaspoon of citric acid solution to bring out the flavor.
Lemon Creams	Again be sure you have good fresh lemon flavor and grate the rind of a lemon onto your batch and add a little juice. Add 1/2 teaspoon of citric acid solution. (We used to bring home Wild Lemons from Florida for our Lemon Creams. They are really superior in flavor, so if you have an opportunity to do this, be sure to. Grate and freeze the rinds for future use.)

Chocolate Peanut Clusters
and
Other Nut Clusters

Try dipping the smaller amount first and after you feel more secure in handling chocolate you can increase to the amount you want to dip. Use a medium sized mixing bowl and put about a half pound of melted chocolate in it and cool it down to 90 degrees. Mixing or just setting will do this. You can also cool and temper it faster by using a potato peeler and grating from a chunk of cold chocolate into the melted chocolate.

Have your room temperature not more than 68 to 70 degrees. Cover some boards or pans with wax paper to set the clusters on. Use roasted unsalted peanuts and have them at room temperature. When the chocolate is cooled, add ½ pound of the roasted peanuts and stir with your hand. Work from the sides and bottom and quickly turn them over from the bottom each time. When evenly mixed, your temperature should have dropped until the heat is gone from the chocolate. Start dipping around the edges, keeping your fingers together and bring about a tablespoon at a time with the end of your fingers and push them off with your thumb onto a wax paper lined pan. By not working in the center or across the top of the pan, the temperature should remain just right to allow you to dip them all out before they get too cold or freeze. Should they get too hard and cold , set them over some warm water and start over. Steam or drops of water will ruin chocolate so be careful. Dipping chocolate is a difficult thing to master and is even harder for me to try and teach you this in writing. All I can say, is don't give up. You will master it just as I did.

All nut clusters are dipped the same way, but you will want to use more chocolate on the fancy ones. Almonds and cashews need to be roasted first. Pecans, Black walnuts and English walnuts are not roasted. Look all nuts over well for bad ones or shells. These nuts can also be dipped single to make a really nice box of assorted chocolates.

Each pan of clusters should be set in a cooler area just as soon as dipped. Should the butterfat surface, making the cluster gray, you have dipped them too warm. Properly tempered chocolate will have a nice glossy finish.

Assorted Chocolates

In a truly good box of chocolates you should have a nice variety of flavors of creams as well as crunchy pieces. Many people like more crunchy and nut pieces in a box than creams. One of the popular ones is caramels. Follow the Butterscotch Caramel recipe, being careful not to over cook them. It will be necessary to have them firm enough to cut into small squares. Dip them in chocolate soon after cutting.

There are several good dried fruits that will help to make a good box, among them dried prunes, dried apricots, and dates. These can be stuffed with nuts or fondant or both before dipping in chocolate.

Raisin clusters are especially good in chocolate. Follow the directions given for Peanut Clusters. If the raisins seem hard and dry, put them in a sieve over boiling water for a few minutes then spread them to dry before dipping.

There are a few crunchy pieces we made in the shop that I do not think you would have success making at home because of the need for a warming table while pulling into strips for cutting. But if you think you can improvise as I will tell you, you will find the formulae for Peanut Butter Chips and Molasses Chips on the following pages.

Molasses Chips

1 pound sugar
1/4 pound corn syrup
1/2 teaspoon salt
1 cup water

Have ready
2 Tablespoons cooking molasses
2 Tablespoons butter
1 teaspoon soda

Combine the sugar, syrup, salt and water and cook this to 280 degrees, then add the butter and the molasses and continue cooking to 300 degrees for mile high altitude and 305 for Missouri. Take from the fire and stir in the soda real good. Pour onto a greased and flour-dusted board or slab. Fold into a pile and cool down enough to handle with gloved hands and pull as much air into this as you can. Now is the time you need a warming table where constant heat can be on the candy while you are stretching it into strips for cutting. Try using a Salton Warmer. Have it warm and ready ahead of time. Around the warmer, wrap a thick tea towel or a piece of canvas, that has been dusted with flour to keep it from sticking. Place your roll of candy on this warmer and start pulling it into thin strips. Make the strips flat and try not to push the air out of the candy as you pull it out. When it is chilled, cut it into pieces for dipping in chocolate.

Peanut Butter Chips

Use the same ingredients as above and cook exactly the same. But have ready 1/2 cup of peanut butter that has been heated real good. If the peanut butter is oily, stir a bit of flour into it to thicken it. It should be of thick consistency. After pulling the candy, spread it out on the warmer and then spread the peanut butter down the middle. Fold the sides over and pinch the ends together to keep the butter inside. Now pull this into a piece three times its length. Fold back over and pull again until you have done this about 8 times. This will distribute the peanut butter throughout the piece and make it nice and crispy. Pull into strips and cut into smaller chips for dipping.

Roasting Nuts

The best roasted nuts are usually roasted in pure cocoanut oil. Most all health food stores sell this by the pint or pound. It can be used over and over unless it is burnt. Little particles of skins or nuts will settle to the bottom allowing you to pour off the top for storage. Heat enough in a small one or two quart pan to cover the amount of nuts you are roasting. As soon as it gets hot, put the nuts in and over medium heat, bring them to a boil. Stir gently as they continue to boil. Stirring too hard will break the nuts and remove the skins. As soon as they are done, pour into a sieve that you placed over another pan or bowl. Let drain good and pour out on a pan or slab and spread to cool. Do not salt nuts that you are going to use in chocolate. Fot others, salt while hot.

For Spanish peanuts, follow the above directions and wach closely. Remember how raw they smell at first. This will change to a done smell so learn to watch for this. Watch the color. They will begin to crack a bit and the color will change to a toast color. They do continue to cook and brown after pouring into the sieve and out on the pan until all the heat is gone, so allow for this. Do only a small amount at first and you will learn from this.

Pecans do not need to be roasted for chocolate dipping, but should be dropped into the boiling oil for just a few minutes if you are putting them in a mixed nut assortment. Salt while hot so the salt will stick to them.

Cashews need to be roasted for use in chocolate as well as for mixed salted nuts. Put the raw cashews in the oil and boil until they take on that done color and smell. They also continue to cook after being poured out so allow for this.

Almonds can be used blanched or as they are. If you want blanched almonds, put them in a pan and cover them with water. Bring these to a boil and let them set just a few minutes. Test by taking one out to see if you can slip the skin off with your thumb and forefinger. It should slip right off. If ready, pour the boiling water off and cover with warm water that you can put your hand in. Don't let them set or they will turn dark. Spread a cloth on the table to dry them on. Dry good before storing. They can be sliced for use in cooking or toasted in oil for mixed salted nuts. Almonds do not need to be blanched for use in candy or clusters or Chocolate Bark, but do need roasting. Follow the above instructions and watch them closely. They will change in color and crack a little. Test for color by cutting one in two. When almonds are ready, take from the fire - they will change and get too done real fast so watch closely.

Mint Cream Fondant

Plan to make this the day before you want to use it. It keeps well and can be made several days before using. As it ages, it will mellow. Use it for mints, to dip cherries in that you plan to dip in chocolate, or stuff dates or other dried fruit with it.

1 1/2 pounds of sugar
2 ounces of corn syrup
1/4 teaspoon of Cream of Tartar
1 cup water

Mix these ingredients together and stir well, especially from the bottom and sides to dissolve good while bringing to a boil. Dip your pastry brush in water and wash the sides of the pan down. This will prevent grained sugar in your batch. Do not stir while boiling and let it cook to 238 degrees for a mile high altitude. For Missouri cook to 242. Take from the fire, let it set just a little bit to cool and then pour onto your marble slab or large platter that has been dampened with water. Never grease a slab or pan for fondant. Let this cool to lukewarm (when touched with your fingers, you will leave dents). Use a heavy, three inch wide putty knife and scrape all the way from one edge and each time turn the candy over into the rest of the batch. Keep doing this all around the batch, working toward the center. It will gradually turn white and will cream into a solid piece. Gather up all the crumbs around into the one pile and put a clean white damp cloth over it for a short while. It will soften and you can knead it down into one nice lump and pick it up easily. Store in a plastic container or mixing bowl. Put the damp cloth over it and tuck it around the edges. Do not refrigerate. If you keep this for several days, your cloth will need to be dampened again. After 24 hours you can take whatever amount you wish to use for mints or bon bons and then remelt it in a double boiler until thoroughly dissolved and will evenly coat a knife when dipped into the hot mixture. If your cream gets too hard or cold while dipping in it, you can set the double boiler back on the fire and reheat it. Add a few drops of water to it. If you overheat your cream you will have crisp hard mints with white spots in them. If underheated, they will not be picked up easily from your waxed paper that you have dropped them on.

When using for stuffing dates, etc., mix with nuts or flavor while kneading with your hand in place of remelting.

Heavenly Hash

The secret to this candy is having good chocolate and your own homemade marshmallows.

In a large mixing bowl put about 1 pound of melted chocolate. In a cool area of not more than 65 to 68 degrees, have a board or pan ready that you have covered with either foil or waxed paper. Have ready 1/2 cup of chopped nuts, more if you wish, and about a pound of marshmallows, cut not more than an inch square, so they will cover nicely. You may not need all these marshmallows. When the chocolate has cooled to 90 degrees, add some grated chocolate to help temper it and then add the nuts and mix well. Then start adding the marshmallows, stirring gently as you add. Use a wooden spatula and go to the bottom each time, lifting up the chocolate so it will mix good. If you like more chocolate than marshmallows stop adding when you have it the way you want it. Don't add too many, you will want them to be all covered. Don't try to do this and something else at the same time. When you feel no heat in the chocolate, use a spatula and spread this out on the board. It will set up quickly. Place your long knife across it and tap the knife down into the chocolate both ways into the size pieces you want. The marshmallows will have open cut sides so be sure to put this in air-tight bags or plastic boxes to retain its texture. Keep in a cool area.

Try dipping individual marshmallows in either milk chocolate or dark chocolate. They are easier to handle if not cut too large. They can also be topped with a walnut or pecan half.

Ting-a-Ling

This is another piece you will need a warmer for so be sure to have it ready.

1 pound sugar
1/4 pound corn syrup
1/2 teaspoon salt
1 cup water

Have ready
2 Tablespoons cooking molasses
2 Tablespoons butter

Combine the first four ingredients and cook to 280. Add the butter and cook in, then add the molasses and cook to 300 degrees for mile high altitude and 305 for Missouri. No soda is used in this piece. Pour onto a greased and flour-dusted board or slab and fold into a pile. Cool just enough to handle with gloved hands. Pull this until lighter in color and slightly airy. With a small amount like this you will have to guard against chilling too fast so pull it over to the warm area where you poured it out. Place on your warmer and pull into as thin a ribbon piece as you can. Don't worry about the size or shape or how perfect you are pulling it. As soon as it is cold, break up and put through a grinder, using a coarse blade. Or you could put it in a plastic bag and roll with the rolling pin. When this is cool, temper your chocolate as you did for clusters and mix enough of the candy into it to make a nice cluster. Use your fingers as you did for peanut clusters and push the clusters from your fingers with your thumb onto waxed paper lined pans. Put in a cool area to set.

Candy Mint Crunch
(for use in Mints made with vegetable coatings)

These are known by different names in other areas. We called ours Honey Mints because of the smoothness and the honey used in the crunch. This can also be used in chocolate or butterscotch coating as well as the white coating. These coatings are available in most grocery stores. The white may be labeled "Almond Bark" but that merely means you can spread it thin and add almonds to it. Bark is a term used by candy makers for anything that is spread thin or looks rough because of the nuts or candy in it.

Always have your coating melted and ready for use. Melt vegetable coatings the same way you melt chocolate. This crunch can be made ahead and be ready for use at anytime. Keep in an air-tight box or bag and do not refrigerate.

1 1/4 pounds sugar
1/4 pound corn syrup
2 Tablespoons honey
1 cup of water

Have ready
1/2 teaspoon oil of peppermint and color
A Salton Warmer

Combine the first four ingredients and cook to 300 degrees. Take from fire and add a very small amount of color if you wish to color this. We used pink for mint and yellow for lemon. Pour onto a greased and flour-dusted slab or board and double into a pile to cool. Double several times and, just as soon as you can handle this with gloved hands, pull it as much as you can, not letting it get too cold or hard. While pulling it add the flavor and be sure to pull it through good to distribute the flavor. Use the Salton warmer to keep the main portion of the candy warm while pulling it out into thin ribbons. Don't worry about the size — pull it as thin as you can. As soon as it is chilled enough, put this through a coarse grinder or crush real fine with a rolling pin. Use one part crunch to 9 parts vegetable coating. You can guess at this or use more if you wish. If you like more mint flavor than this gives your candy, add one or two drops of peppermint oil at the same time. Have your room about 70 degrees and your crunch at room temperature. Add the crunch, mix well, and pour out when the coating is just less than lukewarm. Spread it real thin on waxed paper lined pans or board and it should set up nicely by the time you are through spreading it. Mark into small squares.

Butterscotch Coating

As I said on the previous page, this can be purchased at your grocery store, especially during the Holiday Season. This too can have a mint crunch added to it. Better still, use the finely crushed Ting-a-Ling and add a few drops of mint to the melted coating when adding the crunch.

This is also a popular piece with nuts added to it. Chop the nuts fine and use whatever amount you wish. Our most popular was Black Walnuts.

Marshmallows and pecans added makes another nice piece. Use plenty of marshmallows to make it easier to bite. Or add your favorite cereal and nuts along with the marshmallows. There are many ways you can use these coatings.

Vegetable coatings have a much higher melting point than chocolate does, but it requires the same directions for melting. It just doesn't have to be cooled down as low as chocolate when using. These vegetable coatings are affected by light and will have a rancid taste if kept too long without being in a cold area.

Strawberries
The Indian Symbol of Love

"It's long about knee-deep in June" to quote one of America's favorite poets of the common folk, James Whitcomb Riley. The old Buckskin calendar, famous in Indian Lore and pioneering, called June the Strawberry Moon. But the berry responsible for Moon, or month's name was not the Aroma or the Dunlap or any of the improved varieties we grow. Far from it. It was that tiny wild berry so dear to the hearts of the country youngsters, the one responsible for the barefoot boy's "red lips, redder still, kissed by strawberries on the hill".

Nearly every tribe of Indians had its own particular legend about the origin of the strawberry, but none tells how it got its name. I like the Cherokee Legend.

> *When man first chose his mate they experienced many difficulties, among them the old, yet ever new problem of food. The man ate too much raw meat while the woman ate too many vegetables. But they could find no happy medium. It was not the same old story, though, of going home to eat Mama's cooking, but it amounted to about the same thing. The woman left home to wander about, homeless, weary and hungry. She passed a patch of huckleberries and one of blackberries without so much as noticing them. But by the time she had wandered until she came to a patch of strawberries, she was too hungry to resist. As she ate, she turned her face toward home and thought of her mate stubbornly eating his raw meat. Yes, she'd take him a peace offering, a love offering of Wild Strawberries. The man met her with open arms and together they agreed never to disagree. That's why wild strawberries generously smile from woodland meadows to the sandy shores and in our highest mountains. They are a symbol of love.*

Should you and your mate disagree on food or anything else, try the following recipe. Sit down, eat and enjoy this together and with this love offering I am sure you will agree, "never to disagree again".

Chocolate Dipped Strawberries

Use a nice, whole, fresh strawberry. Leave the brachs on. After gently washing them to avoid any bruising, let them air dry thoroughly. Cool the melted milk chocolate, or bittersweet chocolate, until there is no heat left in it. It should be 86 to 88 degrees at this point. Hold the strawberry by the stem and push the berry into the chocolate about three-fourths of the way, just letting a little of the red show beneath the brachs. Gently shake the excess chocolate from it and place on waxed paper lined pans in a cool area. They should set up immediately. Use within a day or two.

Why not use these strawberries as a gift and include the above legend.

Cherry Cordials in Chocolate

Use nice large Marachino Cherries and drain all the juice from them. Have some chocolate melted and ready to use. Melt a pound of Fondant, more or less, according to how many cherries you want to dip. Use a double boiler for melting it and when it is hot enough and thin enough to coat a knife, it should be ready for use. Stir into it about 2 teaspoons of cherry juice (for 1 pound of fondant) that you poured from the cherries. Refer to your directions for fork dipping creams. Dunk a cherry into the hot melted fondant and dip out with the fork. Turn it over gently onto a wax paper lined board, carefully lifting the fork away. The cherry should be completely covered. Just as soon as you have dipped all the cherries in fondant, be prepared to go ahead and dip them in chocolate. Be sure all the heat is gone from the cherry and your chocolate has been cooled down to about 87 degrees. There should be no heat in it. Fork dip the same way in the chocolate. If you don't get enough chocolate on them the first time, dip them again. Most hand dipped cherries are double dipped to make sure they will hold the cordial. The acid in the cherries will eat up the fondant that you put on, turning it to a liquid. This will take from one to two weeks, so put them away and forget them until you have Cordials. Hand dipping is really the only way to dip cherries, but I feel sure you can do it this way, if you keep trying. If the fondant gets too cold and hard while using, put back over heat and remelt. You may need to add a few drops of water into it to thin it when reheating. If your chocolate gets too cold while dipping have some warm chocolate in reserve to add to it.

Bourbon Cherries

Hardly a year went by that we didn't make Bourbon Cherries on special orders. If you want to try it, here is the way to do it.

Drain all the juice from a jar of Marachino Cherries. Fill the jar of cherries with a high grade Kentucky Bourbon and let it set for six weeks. When ready for use, drain the cherries and dip in fondant, following the above directions. Then dip twice in chocolate. The cherries will absorb all the flavor of the bourbon and turn the fondant into a thick cordial. The juice that you drain off after the aging process is not good for reuse. You will get no flavor at all from it.

Chocolate Bark

The name "Bark" is just what it implies. A thin rough piece just like the bark on a tree. This term has been used by candy makers for years and means any type of candy that can be spread thin and flat.

First learn to make plain Chocolate Bark, either dark or milk, then follow through with any kind you would like. Cool the melted chocolate to 86 degrees, or to the point when you feel no heat. A touch of chocolate to your wrist is a good way to test this. Another way to help temper it faster is to use your potato peeler and grate a small amount from a cold chunk of chocolate. Do this while the melted chocolate has a slight amount of warmth in it. Once the coating is almost ready, it will continue to chill fast. Never have your room temperature above 68 degrees when working with it and after you learn more about chocolate, 65 degrees is even better. Have a waxed paper lined pan or board ready and pour out and spread about 1/4 inch thick or less if you wish. If it is tempered properly, it will start getting firm and hard by the time you quit spreading it. If it doesn't, run your spatula back and forth over it, causing it to cool quicker. Mark into squares just as soon as possible. If you wait until it is too cold, you will not have uniform bars and it will crack into pieces in place of breaking evenly.

For Nut Barks — Use any kind of chopped nuts you wish to use. About one pound to ten is the proper amount, but you can use whatever you wish.

Cocoanut Bark — Use Angel Flake or Macaroon. Have it separated and room temperature.

Crushed Malted Milk or Cereals — There are many variations you can make.

Peanut Butter — Use pure peanut butter, the ratio of one to ten. Mix in while the chocolate is warm. Spread a little thicker and cut into smaller pieces.

Mint Chocolate — Only Peppermint oil is added to the chocolate. When flavoring add by drops and taste, being careful not to over flavor

Old Time Swiss Creams or Swiss Mints

Melt one pound of Milk Chocolate, or if you prefer a darker chocolate, use 3/4 Milk Chocolate and 1/4 Dark Vanilla Chocolate or Bittersweet.

To the melted chocolate add 4 tablespoons of warm vegetable oil gradually while mixing with your hand mixer. Beat until thoroughly mixed. Scald 1/2 cup of good whipping cream and cool to lukewarm. Add all at once and continue to beat. This will thicken rapidly when you do this, but will get nice and smooth as you continue to beat it. Set this to cool until most of the heat is gone from the chocolate. Then beat at high speed for one or two minutes. Spread on waxed paper in an 8 x 8 pan. Set in a cool place and let it get firm before cutting into squares. If you prefer a mint flavor, add about 1/4 teaspoon of oil of peppermint when you add the cream. These are nicer to serve, and keep longer, if you dip them in Chocolate Coating.

To all of you who have worked so hard taking these instructions in this creative art of candy making, I now proclaim you...

"A Real Sugar Head"

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